

CAPPUCCINO CHEESECAKE

THE WONDERFUL FLAVORS OF CHOCOLATE AND COFFEE COME TOGETHER IN A CREAMY CHEESECAKE WITH SOUR-CREAM TOPPING, MOCHA GANACHE, AND SPICED CHOCOLATE CRUST.

This incredible cheesecake is absolutely a coffee lover's dream. This dessert features the complementary flavors of coffee and chocolate in a wonderfully textured cheesecake filling, a sour cream topping, and a hearty, nutty, chocolatey crust.

Given the various layers involved in making the cheesecake, it will take a while to prepare, but the results are absolutely worth the investment. As of the time of this writing, the Kahlua liqueur used in the chocolate ganache was considered GF by most sources, as is the light rum used in the cheesecake filling (rum is generally distilled from cane sugar or molasses and should be GF by nature, though you should check your particular brand to confirm).

A robust chocolate and coffee flavored cheesecake awaits you!

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