

## Chocolate Espresso Cheesecake

### Ingredients:

1 1/2 cups chocolate cookie crumbs  
6 tablespoons melted butter or margarine  
2/3 cup sugar  
3 eggs  
1/3 cup milk  
1 1/4 cups Hershey's chocolate kisses  
4 8 ounce packages softened cream cheese  
1 tablespoon instant espresso powder  
1/4 teaspoon cinnamon  
Espresso Cream

### Preparation:

Preheat oven to 350°F.

Combine butter and cookie crumbs. Press the mixture onto the bottom and 1 inch of the side of a 9-inch springform pan.

Melt 1 cup Hershey's kisses over low heat in small saucepan, stirring constantly.

Mix sugar and cream cheese together in a large bowl using an electric mixer on medium speed. Then beat in cinnamon, milk, eggs, and espresso powder until well blended.

Add in the melted chocolate and beat an additional 2 minutes.

Spoon the mixture into prepared crust.

Bake for 55 minutes, then cool on a wire rack for 15 minutes and separate cake from the side of pan.

The side of the pan can be removed after the cheesecake is completely cool.

Cover and place in refrigerator for at least 4 hours before serving.

Top with remaining 1/4 cup chocolate kisses and Espresso Cream (see below.)

### Espresso Cream:

Beat together 2 tablespoon powdered sugar, 1 teaspoon instant espresso powder, and 1/2 cup whipping cream until firm.