DOUBLE COFFEE CHEESECAKE

INGREDIENTS

2 C	Graham cracker crumbs (low fat)
1 1/3 C	Sugar (Coconut Sugar) (divided)
6 T	Margarine (Earth Balance)
3 T	Coffee-flavored liqueur
1 T	Instant Coffee
4 pkg	Cream Cheese **OR** Neufchatel (8 oz. each) (softened)
2 T	Flour (of your choice)
2 t	Vanilla
4	Eggs
25	Almonds (divided)
1 oz	Semi-Sweet Chocolate (melted)

BAKING DIRECTIONS

1 Pre-heat oven to 325 F if using a silver springform pan **OR** to 300 F if using a dark non-stick 9 inch springform pan

2 Mix the crumbs with 1/3 C of the sugar & the margarine

3 Press firmly onto bottom & 2 inches up side of pan & bake for 10 minutes

4 Mix liqueur & instant coffee granules until well blended & then set aside

5 In a large bowl, use an electric mixer to beat the cream cheese, 1 C of sugar, flour & vanilla on medium speed until well blended

6 Add eggs, 1 at a time, mixing on low speed after each addition just until blended

7 Stir in coffee mix & pour into crust

8 Bake 1 hour (might need another 10 minutes) **OR** until center is almost set

9 Run knife or metal spatula around rim of pan to loosen cake

10 Cool before removing rim of pan & refrigerate for 4 hours OR overnight

11 Meanwhile, dip 21 of the almonds in chocolate, 1 at a time

12 Gently shake each almond to remove excess chocolate

13 Place on wax paper covered tray & then refrigerate for 5 minutes or until chocolate is set

14 Remove the chocolate almonds from the refrigerator

15 Place 16 of the chocolate-dipped almonds around edge of cheesecake

16 Arrange the remaining 5 chocolate-dipped almonds in center of cheesecake

17 Coarsely chop remaining 4 almonds & sprinkle them on top of cheesecake

18 Store cheesecake in refrigerator

NOTES

1 Neufchatel has 1/3 less fat than regular cream cheese

2 Neufchatel can also enhance the flavor of many healthy recipes