



Cappuccino Cheesecake

(From Kraft Foods)

Ingredients:

1½ cups finely chopped walnuts
3 tablespoons melted butter or margarine
2 tablespoons sugar
1 tablespoon instant espresso coffee
¼ teaspoon ground cinnamon
¼ cup boiling water
4 8-oz. packages cream cheese, softened
1 cup sugar
3 tablespoons of flour
4 eggs
1 cup sour cream
1½ cups thawed Cool Whip topping

Heat oven to 325°.

Mix nuts, butter and 2 Tbsp. sugar; press onto bottom of 9-inch springform pan. Bake 10 min.

Meanwhile, dissolve instant coffee with cinnamon in boiling water.

Remove crust from oven. Increase oven temperature to 450°F. Beat cream cheese, 1 cup sugar and flour with mixer until well blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Blend in sour cream. Gradually beat in coffee; pour over crust.

Bake 10 min. Reduce oven temperature to 250°F. Bake 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Top with dollops of COOL WHIP. Garnish with a sprinkle of additional cinnamon, if desired.