

# Espresso Cheesecake

## Gluten Free Base

1½ cups almond meal

2 tbsp sugar

2 tbsp cocoa powder

¼ cup butter or margarine (melted)

Combine all ingredients, press into springform pan and bake at 180 for about 15 mins or until starting to brown.

## Vanilla Layer

250g cream cheese (room temp)

100g caster sugar

2 teas gelatine

60ml boiling water

150ml cream (whipped)

1 teas Vanilla extract

Whip Cream, put aside. Dissolve gelatine in boiling water and cool, beat cream cheese and sugar until smooth add vanilla, then add the gelatine mix, continue beating until smooth and well combined. Stir in whipped cream and spread over base. Refrigerate

## Espresso Layer

250g cream cheese (room temp)

150g caster sugar

2 teas gelatine

60ml boiling water

150ml cream (whipped)

2 heaped teas espresso coffee granules

Make as for Vanilla layer only dissolve coffee and gelatine in boiling water.

Carefully put mixture over the top of the vanilla layer. (If you refrigerate the vanilla layer while you are making this one it will be partially set and easier to spread this layer)

Refrigerate until set

## Coffee Jelly

2 teas espresso coffee granules

3-4 teaspoons sugar

2 teas gelatine

1 cup boiling water

Mix all together until gelatine is dissolved, then carefully put over cheesecake. (I did it spoon by spoon being careful not to pour too much in one spot so the heat of the coffee didn't melt the cheesecake layer, or you could just let it cool a bit before putting it over. Just don't pour it in one spot or you will get a hole in the cheesecake layer)