

# Mocha Honey Cheesecake

## Mocha honey pastry

- 2 cups plain flour
- 2 tablespoons cocoa powder
- 1 tablespoon of instant coffee
- 125 g butter
- 1/2 cup honey
- 1 small egg

## Filling

- 500 g cream cheese
- 1/2 cup honey
- 3 large eggs, separated
- 1/4 cup custard powder
- 2 tablespoons coffee-flavoured liqueur (e.g. Kahlua) (optional)
- 300 g sour cream, whipped
- 125 g dark cooking chocolate, melted
- Freshly whipped cream and grated chocolate for serving



## Method

- Make the pastry by sifting dry ingredients into a bowl. Rub in butter, then work in beaten honey and egg mixture to form a firm dough.
- Wrap mixture in plastic wrap and refrigerate for an hour. Roll the pastry out and line the lightly buttered base and sides of a deep 25 cm loose-bottom flan pan.
- Bake pastry shell blind at 200°C for 10 minutes, remove blind weights, pierce base with a skewer, then continue baking at 190°C for a further 10 minutes. Allow pastry to cool before filling.
- To make the filling, beat cream cheese and honey together until smooth and creamy, then beat in egg yolks, custard powder and liqueur (if used).
- Fold in whipped sour cream and stiffly beaten egg whites, pour the mixture into a cool pastry shell, and swirl melted chocolate through.
- Place cheesecake on a baking tray and bake at 170°C for 45 minutes.
- Allow to cool and set before removing from flan pan. Serve topped with whipped cream and chocolate shavings.

Serves 8 to 10

Recipe courtesy of <https://honeybee.org.au>