

Coffee Cheesecake Pie Recipe

Prep Time: 10 minutes

Difficulty Level: Medium

Cook Time: 40 minutes | 3 hr

Servings: 10

Ingredients:

- 2 pkgs (8 oz each)) Cream Cheese, softened
- ½ cup sugar
- 2 Eggs
- ½ cup freshly brewed strong coffee, at room temperature
- 1 chocolate cookie crumb crust (6 oz)
- caramel ice cream topping

Directions:

1. Heat oven to 350°F
2. Beat Cream Cheese and sugar in large bowl with mixer until blended. Add eggs and brewed room temp coffee until blended. Pour into prepared crust.
3. Bake 35-40 minutes or until center is almost set. Cool completely
4. Refrigerate 3 hours. Drizzle chocolate and or caramel syrup toppings over pie before serving

Notes: