

ENTERTAINING IDEAS

Using Java To Give Your Next Recipe A Jolt

(NAPSA)—To wake up your next meal, you may want to try adding coffee to the mix. A “must have” ingredient to keep on hand in the kitchen, instant coffee can be used for everything from your daily cup of joe to serving delicious cappuccino and mouth-watering desserts to friends and family at a dinner party or brunch.

In fact, many chefs keep instant coffee in their pantries not only for making a great cup of coffee, but for cooking. It's something to think about when you want to give your favorite recipes a new twist.

The good news is that you don't have to scale back on quality, as instant coffee, like world-renowned NESCAFÉ TASTER'S CHOICE®, is 100 percent pure coffee, made from a carefully selected blend of the world's finest coffee beans, gently roasted and brewed to lock in all the great-tasting flavor and aroma.

Consider these tips for hassle-free gourmet entertaining with coffee at home:

- Don't be afraid to mix and match coffee cups. Keep an assortment of coffee cups in different styles and colors to choose from when serving guests.

- Consider providing brown sugar, cinnamon sticks, whipped cream and a shaker filled with cocoa along with the usual cream and sugar.

- For a special touch, present a selection of liqueurs or flavored syrups for guests to add to their coffee.

- When hosting a dinner, every minute counts. You can save time by preparing dishes the day before, such as an easy-to-make cappuccino cheesecake.

This elegant, make-ahead cheesecake is likely to be a hit at your next dinner party. Vanilla, chocolate, white chocolate and coffee flavors combine for a luscious and rich dessert.

CAPPUCCINO CHEESECAKE

Serving Size: 12

- 1¾ cups crushed chocolate cookies (about 18 cookies)**
- ½ cup granulated sugar, divided**
- ⅓ cup butter, melted**
- 3 packages (8 oz.) cream cheese, softened**
- 1 cup vanilla liquid coffee creamer**
- 4 large eggs**
- 1 tablespoon NESCAFÉ TASTER'S CHOICE 100% Pure Instant Coffee Granules**
- ¼ cup all-purpose flour**
- ¾ cup white chocolate morsels**
- 2 containers (16 oz. each) sour cream, at room temperature**
- 1 (2-oz.) white chocolate baking bar, grated (optional)**

Directions:

PREHEAT oven to 350° F. **COMBINE** cookie crumbs and ¼ cup sugar in small bowl; stir in butter. Press onto bottom and 1 inch up the side of ungreased 9-inch springform pan. Bake for 5 minutes.

BEAT cream cheese and coffee creamer in large mixer bowl until creamy. Stir to-



CREAMY IDEA—This elegant, make-ahead Cappuccino Cheesecake can be the hit of your dinner.

gether eggs and coffee granules in small bowl until coffee is dissolved. Add egg mixture, flour and remaining sugar to cream cheese mixture; beat until combined. Spread over chocolate crust.

BAKE for an additional 45 to 50 minutes or until edges are set but center still moves slightly.

MICROWAVE morsels in medium, microwave-safe bowl on **MEDIUM-HIGH (70%)** power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Add sour cream; stir. Spread over top of cheesecake. Bake for an additional 10 minutes. Cool in pan on wire rack. Refrigerate for several hours or overnight. Garnish with grated baking bar before serving.

Estimated Times: Preparation Time: 30 mins; Cooking Time: 62 mins; Refrigerating: 180 mins.

More information and a wide variety of recipes are available at www.tasterschoice.com.