

# Gluten-Free Coffee Toffee Cheesecake

This is a joint contribution from Lea Hogg and Brian Emmett. The result is a gluten-free sweet that combines the popularity of two of the best loved American desserts with an added Mediterranean twist of fresh figs.

Blums coffee toffee tart brings nostalgia to many Americans and this is combined with a layer of baked New York cheesecake, two favorites with the addition of Mediterranean figs. It is suitable for anyone who follows a gluten-free diet too.

Lea says, "On Malta we have two types of figs, some are pink inside, but these are the sweeter yellow ones and taste like jam."





## INGREDIENTS

### For the no-bake topping:

- 5 Doves gluten-free chocolate biscuits, crushed
- 100g Doves gluten-free chocolate rice crispies
- 100g dark chocolate
- 1 teaspoon instant coffee
- 100g butter
- 1/2 teaspoon vegetable oil
- 1 large fig chopped up (or substitute with the fruit of your choice)
  
- 8inch spring form cake tin

### For the cheesecake base:

- 4 eggs
- 250g ricotta
- 200g single cream
- 150g cornflour
- 150g sugar
- 1 fig
- Few drops vanilla
- 1 teaspoon instant coffee

### To assemble:

- 50g dark chocolate
- 1 spoon Butterscotch based syrup
- Figs
- Icing sugar

## METHOD

Melt the butter in the microwave, not too hot until just melted.

Melt the chocolate in the microwave, one minute at a time, mix in the oil and stir. This makes it more workable and gives it a glossy finish.

Add to the crushed biscuits mixed with the rice crispies.

Line the tin with cling film. Pour the mixture in and press down with a metal spoon. Refrigerate.

Beat the ricotta in a mixer on high speed until light and fluffy. Add the instant coffee. Turn the speed down to low, then add the eggs and keep beating until combined and there are no lumps.

Add the cream and the rest of the ingredients. Pour the cheesecake into the springform tin.

Preheat oven to 180C. Remove the springform tin lined with pastry from the refrigerator, pour the cheese mixture into the tin.

Bake the cheesecake in the oven for 35 minutes. Then let the cheesecake cool in oven. Remove from tin and transfer to refrigerator to let it set overnight.

Place the two layers of chocolate base and cheesecake near each other.

Melt the dark chocolate in the microwave. Brush the chocolate layer with butterscotch syrup. Brush onto bottom of the cheesecake and immediately place the chocolate top layer over it.

Decorate with sliced and whole figs. Dust with some icing sugar.



FROM THE HEART OF THE  
MEDITERANEAN, FOOD COLUMNIST  
LEA HOGG



NAMED AMERICA'S TOP AMATEUR  
BAKER ON CBS'S 'AMERICAN  
BAKING COMPETITION'