

# Irish Cream Cheesecake\*

## **Crust**

2 cups of graham cracker crumbs  
2 oz. of sugar  
3 oz. of butter-melted

Combine all crust ingredients together and press into a spring form pan. Place in preheated 350 degree oven for 10 minutes. Remove crust from oven. Increase oven temperature to 450 degrees.

## **Filling**

2 ¼ lbs. of cream cheese (4-8 oz. pkgs. plus 2 oz.)  
10 oz. of sugar  
5 eggs  
1 cup of Bailey's Irish Cream  
1 Tbs. of vanilla  
1 cup of chocolate chips

Cream cheese until smooth. Gradually mix in sugar. Beat eggs in mixture one at a time. Blend in liqueur and vanilla. Sprinkle half of chocolate chips over crust. Top with filling. Sprinkle with remaining chocolate chips. Bake cheesecake for 10 minutes at 450 degrees. After 10 minutes reduce oven temperature to 250 degrees and continue to bake for 60 minutes. Baked until cheesecake is puffed and golden. Remove from oven. Cool completely.

## **Topping**

8 oz. of whipping cream  
2 tsp. of sugar  
1 tsp. of instant coffee or espresso powder  
Beat cream, sugar and coffee powder until stiff peaks form. Spread or pipe over cooled cake. Garnish with chocolate curls. A mixture of white and chocolate curls works great here too.

\*Recipe is courtesy of Elgin Community College Culinary Program, Elgin, IL.