

Irish Cream Cheesecake

Yield: 12- 15 servings

* Can be used in any recipe calling for sweetened, condensed milk.

Equipment:

Springform pan

Chopper/Grinder

Stand mixer with paddle attachment

Chocolate curler or cheese planer

Spatula

Ingredients:

2 cups - finely ground chocolate wafer cookies

2 cups – granulated sugar

6 TB - butter or margarine, melted

36 Oz. - cream cheese, softened

1 ½ cup - Irish Cream Liqueur

1 TB - vanilla extract

3 ½ cups - semisweet chocolate chips

1 cup - whipping cream

Instructions:

- Preheat oven to 325 degrees F.
- For crust:
 - o combine crumbs and 1/2 c. sugar in a large bowl. Add butter, stirring until mixture resembles coarse meal.
 - o Press into bottom and 1 inch up sides of a greased 9-inch springform pan. Bake 7-10 minutes.
- For filling:
 - o Beat cream cheese until smooth. Add 1-2/3 c. sugar and eggs, beating until fluffy.
 - o Add liqueur and vanilla, mixing well.
- Sprinkle 1 c. chocolate chips over crust. Spoon filling over chocolate chips. Bake 1 hour 20 minutes to 1 hour 30 minutes or until center is set. Cool completely in pan.
- To remove springform, use a knife to loosen sides of cheesecake from pan; remove springform.
- For topping: beat cream and 2 TB. Sugar in a large chilled bowl until stiff. Continue to beat while slowly adding melted chocolate (1/2 c. chocolate chips). Spread mixture over cooled cake.
- For chocolate curls:

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- melt 2 c. chocolate chips in a small saucepan over low heat. Pour onto a baking sheet. Let stand at room temperature until set but not firm.
- To make curls: pull a cheese plane across the surface of the chocolate (curls will break if chocolate is too firm). Re-melt and cool chocolate as necessary to form desired number of curls. Arrange on cake.

Storage:

Refrigerate until ready to serve.