

Festive Irish Cream Cheesecake II

KraftRecipes.com

Servings: 10

1 cup graham cracker crumbs
1 1/4 cups sugar, divided
1/4 cup butter or margarine melted
1 envelope unflavored gelatin
1/2 cup cold water, divided
2 packages (8 ounces ea) cream cheese, softened
2 tablespoons unsweetened cocoa powder
2 tablespoons Irish cream liqueur
1 tub (8 ounce) Cool Whip whipped topping, thawed
2 ounces Baker's semi-sweet chocolate

Preparation Time: 25 minutes

In a bowl, mix the crumbs, 1/4 cup of sugar and the butter. Press the mixture onto the bottom of a nine-inch springform pan.

In a small saucepan, sprinkle the gelatin over 1/4 cup of water. Let stand for 1 minute. Cook and stir on low heat for 3 minutes or until the gelatin is completely dissolved.

In a large bowl, beat the cream cheese, remaining sugar and the cocoa with a mixer until blended. Gradually beat in the gelatin mixture and then the remaining water and liqueur. Refrigerate until slightly thickened.

Gently stir in the Cool Whip. Pour over the crust.

Refrigerate for several hours or until firm.

Meanwhile, melt the chocolate as directed on the package. Use the melted chocolate to make chocolate curls (See the how-to tip under notes).

Just before serving, top the cheesecake with chocolate curls.

Start to Finish Time: 4 hours 25 minutes

SUBSTITUTE

Prepare using bourbon. Or for a non-alcoholic version, substitute milk for the liqueur.

HOW TO MAKE CHOCOLATE CURLS

Use spatula to spread melted chocolate into thin layer on baking sheet. Refrigerate 10 min. or until firm, but still pliable. To make curls, push a metal spatula firmly along the baking sheet, under the chocolate, so the chocolate curls as it is pushed. (If chocolate is too firm to curl, let stand a few minutes at room temperature; refrigerate again if it becomes too soft.) Use a toothpick to carefully place chocolate curl on waxed paper-covered tray. Refrigerate 15 min. or until firm. Use toothpick to arrange curls on cheesecake.

Per Serving (excluding unknown items): 329 Calories; 17g Fat (45.7% calories from fat); 5g Protein; 41g Carbohydrate; 1g Dietary Fiber; 51mg Cholesterol; 210mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 3 Fat; 2 Other Carbohydrates.

Desserts

