

# Festive Irish Cream Cheesecake

*Favorite Recipes Magazine - Philadelphia Cream Cheese*

## Servings: 10

### CRUST

1 cup graham cracker crumbs

1/4 cup sugar

1/4 cup margarine, melted

### FILLING

1 envelope unflavored gelatin

1/2 cup cold water

1 cup sugar, divided

3 eggs, separated

2 packages (8 ounce ea) Philadelphia cream cheese, softened

2 tablespoons cocoa

2 tablespoons bourbon

1 cup whipping cream, whipped

Combine the crumbs, sugar and margarine. Press onto the bottom of a nine-inch springform pan.

Soften the gelatin in water. Stir over low heat until dissolved. Blend in 3/4 cup of sugar and beaten egg yolks. Cook, stirring constantly, over low heat for 3 minutes.

Combine the cream cheese and cocoa, mixing at medium speed with an electric mixer until well blended. Gradually add the gelatin mixture and bourbon, mixing until blended. Chill until thickened but not set. Beat the egg whites until foamy. Gradually add the remaining sugar, beating until stiff peaks form. Fold the egg whites and whipped cream into the cream cheese mixture. Pour over the crust. Chill until firm.

Garnish with chocolate curls and small silver candy bells, if desired.

*Variation: Substitute two tablespoons of cold coffee for the bourbon.*

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Per Serving (excluding unknown items): 319 Calories; 16g Fat (44.5% calories from fat); 4g Protein; 41g Carbohydrate; 1g Dietary Fiber; 96mg Cholesterol; 157mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat; 2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	319	Vitamin B6 (mg):	trace
% Calories from Fat:	44.5%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	50.6%	Thiamin B1 (mg):	trace
		Riboflavin B2 (mg):	.1mg

**% Calories from Protein:** 4.8%  
**Total Fat (g):** 16g  
**Saturated Fat (g):** 7g  
**Monounsaturated Fat (g):** 6g  
**Polyunsaturated Fat (g):** 2g  
**Cholesterol (mg):** 96mg  
**Carbohydrate (g):** 41g  
**Dietary Fiber (g):** 1g  
**Protein (g):** 4g  
**Sodium (mg):** 157mg  
**Potassium (mg):** 69mg  
**Calcium (mg):** 29mg  
**Iron (mg):** 1mg  
**Zinc (mg):** trace  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 625IU  
**Vitamin A (r.e.):** 166 1/2RE

**Folacin (mcg):** 10mcg  
**Niacin (mg):** trace  
**Caffeine (mg):** 2mg  
**Alcohol (kcal):** 7  
**% Refuse:** n n%

### Food Exchanges

**Grain (Starch):** 1/2  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 3  
**Other Carbohydrates:** 2

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

**Calories** 319 **Calories from Fat:** 142

### % Daily Values\*

<b>Total Fat</b> 16g	24%
Saturated Fat 7g	35%
<b>Cholesterol</b> 96mg	32%
<b>Sodium</b> 157mg	7%
<b>Total Carbohydrates</b> 41g	14%
Dietary Fiber 1g	2%
<b>Protein</b> 4g	
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<b>Vitamin A</b>	13%
<b>Vitamin C</b>	0%
<b>Calcium</b>	3%
<b>Iron</b>	4%

\* Percent Daily Values are based on a 2000 calorie diet.