

# Philadelphia Festive Irish Cream Cheesecake

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## **Servings: 10**

*1 cup Honey Maid graham cracker crumbs*  
*1 1/4 cups sugar, divided*  
*1/4 cup butter or margarine, melted*  
*1 envelope Knox unflavored gelatin*  
*1/2 cup cold water, divided*  
*2 packages (8 ounce ea) Philadelphia 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 onto the bottom of a nine-inch springform pan.

Sprinkle the gelatin over 1/4 cup of water in a small saucepan. Let stand for one 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; then the remaining water and the 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 to make chocolate curls.

Top the cheesecake with chocolate curls just before serving.

Start to Finish Time: 4 hours 25 minutes

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Per Serving (excluding unknown items): 140 Calories; 5g Fat (29.3% calories from fat); trace Protein; 26g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 48mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Fat; 1 1/2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

Calories (kcal):	140
% Calories from Fat:	29.3%
% Calories from Carbohydrates:	70.0%
% Calories from Protein:	0.7%
Total Fat (g):	5g
Saturated Fat (g):	3g
Monounsaturated Fat (g):	1g
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	12mg
Carbohydrate (g):	26g
Dietary Fiber (g):	trace
Protein (g):	trace
Sodium (mg):	48mg
Potassium (mg):	18mg
Calcium (mg):	3mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	0mg
Vitamin A (i.u.):	174IU
Vitamin A (r.e.):	43RE

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	trace
Thiamin B1 (mg):	trace
Riboflavin B2 (mg):	trace
Folacin (mcg):	1mcg
Niacin (mg):	trace
Caffeine (mg):	2mg
Alcohol (kcal):	0
% Refined:	0.0%

### Food Exchanges

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

## Nutrition Facts

Servings per Recipe: 10

### Amount Per Serving

Calories 140                      Calories from Fat: 41

#### % Daily Values\*

<b>Total Fat</b> 5g	7%
Saturated Fat 3g	15%
<b>Cholesterol</b> 12mg	4%
<b>Sodium</b> 48mg	2%
<b>Total Carbohydrates</b> 26g	9%
Dietary Fiber trace	1%
<b>Protein</b> trace	
<b>Vitamin A</b>	3%
<b>Vitamin C</b>	0%
<b>Calcium</b>	0%
<b>Iron</b>	1%

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