## 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 complately 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 nonalcoholic version, substitute milke 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 tootbpick to arrange curls on cheesecake.
$\overline{\text { Per Serving (excluding unknown }}$ items): 329 Calories; 17g Fat ( $45.7 \%$ calories from fat); 5 g Protein; 41g Carbohydrate; 1 g Dietary Fiber; 51mg Cholesterol; 210 mg Sodium. Exchanges: $1 / 2$ Grain(Starch); 1/2 Lean Meat; 3 Fat; 2 Other Carbohydrates.

| Calories (kcal): | 329 | Vitamin B6 (mg): | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 45.7\% | Vitamin B12 (mcg): | . 2 mcg |
| \% Calories from Carbohydrates: | 48.4\% | Thiamin B1 (mg): | trace |
| \% Calories from Protein: | 5.9\% | Riboflavin $\mathbf{B 2}$ (mg): | . 1 mg |
| Total Fat (g): | 17 g | Folacin (mcg): | 8 mcg |
| Saturated Fat (g): | 10 g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 5g | Caffeine (mg): | 2 mg |
| Polyunsaturated Fat (g): | 1 g | 0/ Dofi, (knal). | $0 \mathrm{n} \%$ |
| Cholesterol (mg): | 51 mg |  |  |
| Carbohydrate (g): | 41g | Food Exchanges |  |
| Dietary Fiber (g): | 1 g | Grain (Starch): | 1/2 |
| Protein (g): | 5 g | Lean Meat: | 1/2 |
| Sodium (mg): | 210 mg | Vegetable: | 0 |
| Potassium (mg): | 84 mg | Fruit: | 0 |
| Calcium (mg): | 41 mg | Non-Fat Milk: | 0 |
| Iron (mg): | 1 mg | Fat: | 3 |
| Zinc (mg): | trace | Other Carbohydrates: | 2 |
| Vitamin C (mg): | 0mg |  |  |
| Vitamin A (i.u.): | 662IU |  |  |
| Vitamin A (r.e.): | 199 1/2RE |  |  |

## Nutrition Facts

Servings per Recipe: 10

| Amount Per Serving |  |
| :--- | ---: |
| Calories 329 | Calories from Fat: 150 |
|  | \% Daily Values* |
| Total Fat 17g | $26 \%$ |
| Saturated Fat 10g | $52 \%$ |
| Cholesterol 51mg | $17 \%$ |
| Sodium 210mg | $9 \%$ |
| Total Carbohydrates | 41 g |
| $\quad$ Dietary Fiber 1g | $14 \%$ |
| Protein 5g | $2 \%$ |
| Vitamin A |  |
| Vitamin C | $13 \%$ |
| Calcium | $0 \%$ |
| Iron | $4 \%$ |

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

