# 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 tahlespoons Irish cream liqueur 1 tuh (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 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

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

## Dar Camina Mutritional Analysis

Calories (kcal):	329	Vitamin B6 (mg):	trace
% Calories from Fat:	45.7%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	48.4%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	17g	Folacin (mcg):	8mcg
Saturated Fat (g):	10g	Niacin (mg):	trace
Monounsaturated Fat (g):	5g	Caffeine (mg):	2mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	51mg		
Carbohydrate (g):	41g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	5g	Lean Meat:	1/2
Sodium (mg):	210mg	Vegetable:	0
Potassium (mg):	84mg	Fruit:	0
Calcium (mg):	41mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	3
Zinc (mg):	trace	Other Carbohydrates:	2
Vitamin C (mg):	0mg	•	
Vitamin A (i.u.):	662IÜ		
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 Saturated Fat 10g	26% 52%		
Cholesterol 51mg	17%		
Sodium 210mg Total Carbohydrates 41g	9% 14%		
Dietary Fiber 1g <b>Protein</b> 5g	2%		
Vitamin A	13%		
Vitamin C	0% 4%		
Calcium Iron	4% 6%		

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.