
VERY, VERY IRISH CREAM CHEESECAKE

▪ CRUST

2 cups graham cracker crumbs
1/2 cup finely ground almonds
1/2 cup sugar
1/2 cup butter, melted

Combine graham cracker crumbs, almonds and sugar, mixing well. Stir in butter. Pat into the bottom and up the sides of a 9 inch springform pan. Place pan in freezer until filling is ready.

▪ FILLING

2 pounds cream cheese, softened
1 cup sugar
1 teaspoon vanilla
3/4 cup Irish Cream liqueur
3 eggs

Preheat oven to 350 degrees. With an electric mixer set on medium speed, beat cream cheese and sugar until smooth. Add in vanilla and Irish Cream liqueur; blend well. Add eggs, one at a time, blending well after each addition. Pour filling into crust and bake for 40 minutes. Remove from oven and set aside.

▪ TOPPING

1 cup sour cream
1/4 cup Irish Cream liqueur
1/4 cup sugar

Whisk together sour cream, Irish Cream liqueur and sugar. Pour over top of cheesecake, spreading evenly. Return cheesecake to oven and bake for 5 minutes more. Remove from oven, let cool to room temperature; refrigerate overnight.

NOTES:

I lightly butter inside of pan to prevent crust from sticking.

I use Bailey's Irish Cream and Philadelphia Original Cream Cheese (not fat-free)

Wrap a sheet of aluminum foil around your springform pan to prevent any leaks in the oven.

Don't open oven for first 30 minutes as this may cause cheesecake to crack. However, your topping will cover any cracks.

I noticed baking times vary depending upon the type of springform pan you use. It's ok if the center is soft. It will firm as the cheesecake cools. If edges start to look firm, then it is done.