



Recipe of the Month - June 2015



Irish Cream Chocolate Cheesecake

Submitted to allrecipes.com by Elaine

"If you like Irish cream and chocolate, you'll love this recipe. After numerous attempts with the ingredients this is the recipe I now use."

Recipe makes 1 9-inch Springform Pan

1 1/2 cups chocolate cookie crumbs	1/3 cup confectioners' sugar
1/3 cup unsweetened cocoa powder	1/4 cup butter
24 oz. (3 x 8 oz. packages cream cheese, softened)	1 1/4 cup white sugar
1/4 cup unsweetened cocoa powder	3 tbsp all-purpose flour
3 eggs	1/2 cup sour cream
1/4 cup Irish Cream Liqueur	

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix together the cookie crumbs, confectioners' sugar and 1/3 cup cocoa. Add melted butter and stir until well mixed. Pat into the bottom of a 9 inch springform pan. Bake in preheated oven for 10 minutes; set aside. Increase oven temperature to 450 degrees F (230 degrees C).

In a large bowl, combine cream cheese, white sugar, 1/4 cup cocoa and flour. Beat at medium speed until well blended and smooth. Add eggs one at a time, mixing well after each addition. Blend in the sour cream and Irish cream liqueur; mixing on low speed. Pour filling over baked crust.

Bake at 450 degrees F (230 degrees C) for 10 minutes. Reduce oven temperature to 250 degrees F (120 degrees C), and continue baking for 60 minutes.

With a knife, loosen cake from rim of pan. Let cool; then remove the rim of pan. Chill before serving. If your cake cracks, a helpful tip is to dampen a spatula and smooth the top, then sprinkle with some chocolate wafer crumbs.