



Festive Irish Cream Cheesecake

READY IN



265 min.

SERVINGS



25

CALORIES



171 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 16 oz philadelphia cream cheese softened
- 1 env. knox gelatine unflavored
- 1 cup graham cracker crumbs
- 2 Tbsp irish cream liqueur
- 2 oz baker's semi-sweet chocolate
- 1.3 cups sugar divided
- 2 Tbsp cocoa powder unsweetened
- 0.5 cup water cold divided

8 oz cool whip whipped topping thawed

Equipment

bowl

sauce pan

blender

springform pan

Directions

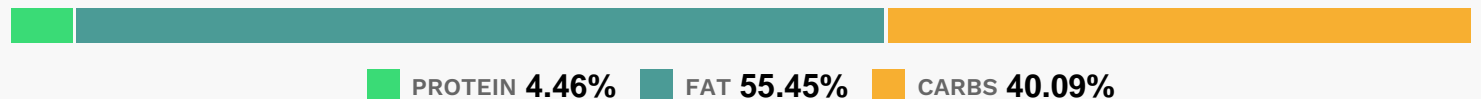
Mix crumbs, 1/4 cup sugar and butter; press onto bottom of 9-inch springform pan.

Sprinkle gelatine over 1/4 cup water in small saucepan; let stand 1 min. Cook and stir on low heat 3 min. or until gelatine is completely dissolved.

Beat cream cheese, remaining sugar and cocoa in large bowl with mixer until blended. Gradually beat in gelatine mixture, then remaining water and liqueur; refrigerate until slightly thickened. Gently stir in COOL WHIP; pour over crust. Refrigerate several hours or until firm. Meanwhile, melt chocolate as directed on package; use to make chocolate curls. (See Tip.)

Top cheesecake with chocolate curls just before serving.

Nutrition Facts



Properties

Glycemic Index:6.84, Glycemic Load:9.06, Inflammation Score:-2, Nutrition Score:1.9200000145027%

Flavonoids

Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg, Catechin: 0.28mg Epicatechin: 0.85mg, Epicatechin: 0.85mg, Epicatechin: 0.85mg, Epicatechin: 0.85mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 171.07kcal (8.55%), Fat: 10.71g (16.48%), Saturated Fat: 5.75g (35.95%), Carbohydrates: 17.42g (5.81%), Net Carbohydrates: 16.97g (6.17%), Sugar: 14.66g (16.28%), Cholesterol: 18.64mg (6.21%), Sodium: 107.78mg (4.69%), Alcohol: 0.16g (100%), Alcohol %: 0.4% (100%), Protein: 1.94g (3.87%), Vitamin A: 332.71IU (6.65%), Phosphorus: 42.52mg (4.25%), Vitamin B2: 0.06mg (3.7%), Selenium: 2.11µg (3.01%), Calcium: 29.6mg (2.96%), Magnesium:

10.52mg (2.63%), Copper: 0.05mg (2.61%), Manganese: 0.05mg (2.45%), Iron: 0.38mg (2.09%), Vitamin E: 0.29mg (1.9%), Fiber: 0.46g (1.82%), Zinc: 0.26mg (1.71%), Potassium: 59.65mg (1.7%), Vitamin B5: 0.11mg (1.13%), Vitamin B12: 0.06µg (1.07%)