



Irish Cream Chocolate Cheesecake

 Popular

READY IN



560 min.

SERVINGS



8

CALORIES



677 kcal

DESSERT

Ingredients

- 0.3 cup butter
- 0.3 cup confectioners' sugar
- 1.5 cups chocolate cookie crumbs
- 24 ounce cream cheese softened
- 3 eggs
- 3 tablespoons flour all-purpose
- 0.3 cup irish cream liqueur
- 0.5 cup cup heavy whipping cream sour

- 0.3 cup cocoa powder unsweetened
- 1.3 cups sugar white

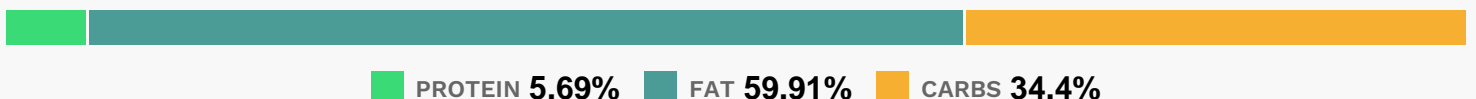
Equipment

- bowl
- frying pan
- oven
- knife
- spatula
- springform pan

Directions

- 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.

Nutrition Facts



Properties

Glycemic Index:35.76, Glycemic Load:32.14, Inflammation Score:-7, Nutrition Score:9.3604347563308%

Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 677.21kcal (33.86%), Fat: 45.73g (70.36%), Saturated Fat: 25.12g (157.03%), Carbohydrates: 59.11g (19.7%), Net Carbohydrates: 57.79g (21.02%), Sugar: 45.41g (50.46%), Cholesterol: 171.01mg (57%), Sodium: 407.78mg (17.73%), Alcohol: 1g (100%), Alcohol %: 0.66% (100%), Caffeine: 6.18mg (2.06%), Protein: 9.77g (19.53%), Vitamin A: 1514.26IU (30.29%), Vitamin B2: 0.38mg (22.57%), Selenium: 15.7µg (22.43%), Phosphorus: 171.44mg (17.14%), Calcium: 114.62mg (11.46%), Manganese: 0.22mg (10.98%), Vitamin E: 1.59mg (10.57%), Folate: 37.68µg (9.42%), Vitamin B5: 0.87mg (8.7%), Iron: 1.48mg (8.2%), Vitamin B1: 0.12mg (7.98%), Copper: 0.16mg (7.75%), Magnesium: 27.87mg (6.97%), Zinc: 0.99mg (6.6%), Vitamin B12: 0.38µg (6.27%), Potassium: 215.79mg (6.17%), Fiber: 1.31g (5.26%), Vitamin B6: 0.1mg (4.98%), Vitamin B3: 0.95mg (4.73%), Vitamin K: 4.69µg (4.46%), Vitamin D: 0.33µg (2.2%)