

## Two Irish Cream Cheesecake Recipes from [www.easy-cake-recipes.com](http://www.easy-cake-recipes.com)

### Marbled Irish Cream Cheesecake Recipe :

#### Crust

- 4 tablespoons unsalted butter, melted
- 1/4 cup sugar
- 1/4 cup cocoa
- 2 cups crushed graham cracker crumbs

#### Filling

- 24 ounces cream cheese, softened
- 3/4 cup sugar
- 3 eggs
- 3/4 cup Bailey's Irish Cream
- 2 semisweet chocolate squares, melted

Combine butter, 1/4 cup sugar and cocoa powder. Stir in crumbs. Press evenly over bottom of greased 9-inch springform pan and bake at 350°F for 10 minutes. Cool pan and grease sides.

Beat cream cheese until smooth. Gradually beat in 3/4 cup sugar. Beat in eggs, one at a time. Blend in Baileys.

Pour about 1/3 mixture into a bowl and stir in melted chocolate.

Pour half of plain mixture into prepared pan. Drizzle with half the chocolate mixture. Repeat layers.

Make a marbled design by gently swirling batter with a knife. Bake 10 minutes at 450° F, then 55 minutes at 250° F.

### Irish Cream Cheesecake Recipe #2:

- 24 oz cream cheese, softened
- 2 cups vanilla wafer crumbs
- 1/3 cup melted butter
- 1/2 cup sugar
- 3 large eggs
- 2 tablespoons flour
- 1 c Irish Cream liqueur
- 1 teaspoon vanilla extract
- 1 c White chocolate, grated

Preheat oven to 350°F .

Combine the crumbs and butter in a medium-size bowl. Press on the bottom of a 9-inch cheesecake pan.

Bake for five minutes. Remove and set aside.

Cream the cheese and sugar. Beat in the eggs, flour, liqueur and vanilla until smooth.

Pour mixture onto crust and bake for 40 minutes.

Turn off oven but leave the cake inside for another 15 minutes. Remove from oven and let cool.

After cheesecake has cooled, sprinkle white chocolate on top and garnish with fresh strawberries. Refrigerate overnight