

Cheesecake is a natural for book clubs, and for a book about Ireland, what could be better than a cheesecake incorporating Irish cream liqueur? This recipe originally came from the Audubon Inn in Mayville, and was served at County Clare in Milwaukee. County Clare shared the recipe with the Milwaukee Journal Sentinel in 2000.

Bailey's Irish Cream Cheesecake

Makes 12 to 14 servings

1 cup graham cracker crumbs (14 squares)
1/4 cup (1/2 stick) butter, melted
3 tablespoons plus 3/4 cup sugar (divided)
2 tablespoons unsweetened cocoa powder
3 packages (8 ounces each) cream cheese, room temperature
3 tablespoons flour
1/2 cup sour cream
1 tablespoon vanilla extract
1/3 cup Irish cream liqueur
3 eggs, room temperature

Topping (see recipe)
Chocolate shavings for garnish (optional)



Preheat oven to 450 degrees.

Prepare crust by mixing graham cracker crumbs, melted butter, 3 tablespoons sugar and the cocoa. Press into bottom and a little up the side of a 9-inch springform pan.

With electric mixer, mix cream cheese, remaining 3/4 cup sugar, flour and sour cream. Add vanilla and liqueur and beat in until well blended. Add eggs and beat just until mixed in.

Pour into crust-lined pan and bake 15 minutes. Reduce heat to 250 degrees and bake another 45 minutes, until slightly firm.

Prepare topping. Spread over cheesecake and bake 10 more minutes. Cool completely in pan on a rack to let cheesecake set.

Cover and refrigerate overnight. If desired, garnish with chocolate shavings.

Topping:

1 1/2 cups sour cream
2 tablespoons sugar
2 to 3 teaspoons Irish cream liqueur
Mix ingredients together in a small bowl.