

Deluxe Baileys Irish Cream Cheesecake

Ingredients:

- * 24 ounces cream cheese, softened
- * 2 cups vanilla wafer crumbs
- * 1/3 cup butter, melted
- * 1/2 cup sugar
- * 3 eggs (room temperature)
- * 2 tablespoons flour
- * 1 cup Baileys Irish Cream liqueur
- * 1 teaspoon vanilla
- * 1 cup white chocolate, grated (see notes below)

Directions:

Preheat oven to 350°F. Combine the crumbs and butter in a medium-size bowl. Press on the bottom of a 9-inch springform pan. Bake in oven 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 and leave in oven for another 15 minutes. Remove from oven and let cool. After cheesecake has cooled, sprinkle white chocolate on top.

Refrigerate overnight.

NOTES: I don't put white chocolate on top. I heat up some heavy cream and butter, pour it over some grated dark or milk chocolate, stir it until it melts, and then spread a very thin layer on top of the cheesecake. Before serving, I whip some cream and pipe a couple of rows of whipped cream rosettes around the edge.

Also, I don't use Bailey's, because it's too expensive to use this way. Instead, I buy the least expensive brand of Irish cream liqueur in the store, and the flavor in the cheesecake is just as good.