

White Chocolate Cheesecake

Bailey's Irish Cream

<u>Crust</u>	1¼	C	Graham Cracker Crumbs
	1¼	C	Pecans (Chopped)
	¼	C	Sugar
	6	T	Butter (Melted)
<u>Filling</u>	1½	lbs	Cream Cheese (Softened)
	¾	C	Sugar
	3	lg	Eggs (Beaten)
	1/3	C	Bailey's Irish Cream
	1	t	Vanilla
	½	C	White Chocolate Chips



Bob Smith

Circa 2014

1. Preheat oven to **325 F**.
2. Grease bottom & sides of 9" spring form pan (butter).
3. Mix Crust ingredients & press into pan 2" up sides.
4. Freeze Crust for at least 30 minutes.
5. Beat Cream Cheese & Sugar using electric mixer.
6. Beat Eggs, Vanilla & Bailey's and add to above.
7. Finely chop White Chocolate Chips and add to above.
8. Pour into frozen spring form pan.
9. Bake **40-50 minutes** (until center is set & edges puffed).
10. Cool on baking rack (or inverted cookie pan) & refrigerate.

Garnish with Fresh Fruit and Whipped Cream

