



Festive Irish Cream Cheesecake

1 c graham cracker crumbs
1/4 c sugar
1/4 c margarine, melted
1 ea. envelope unflavored gelatin
1/2 c cold water
1 c sugar
3 ea large eggs, separated
16 oz cream cheese, softened
2 tb cocoa
2 tb bourbon
1 c whipping cream, whipped

1. Combine graham cracker crumbs, sugar, and margarine; press onto bottom of 9-inch spring form pan.
2. Soften gelatin in water, stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook stirring constantly, over low heat, 3 minutes.
3. Combine cream cheese and cocoa, mixing at medium speed on electric mixer until well blended. Gradually add gelatin mixture and bourbon, mixing until well blended.
4. Chill until thickened, but not set.
5. Beat egg whites until foamy; gradually adding the remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cheese mixture and pour over crust. Chill until firm.
6. Garnish with chocolate curls and small silver candy balls, if desired.

Variation: Substitute 2 T cold coffee for bourbon.