

# Irish Cream Cheesecake

## DESSERTS

## Ingredients

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### Crust

- 3/4 cup ground graham crackers
- 3 cup ground graham crackers
- 3 tbsp brown sugar
- Pinch of salt

### Filling

- 12 oz cream cheese
- 2 eggs
- 2 tbsp Irish cream
- 1/2 cup sugar

### Topping

- 1 cup Greek yogurt
- 3 tbsp sugar
- 1 tbsp Irish cream

## Instructions

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1. Preheat oven to 350° F. Make crust by mixing all ingredients until it has a sandy texture. Grease a spring mold pan and press the crust on the bottom.
2. Beat cream cheese until soft and creamy. Add eggs one at a time, mixing well after each. Add Irish cream and sugar, then continue mixing until well incorporated.
3. Pour cheesecake filling over crust. Bake for 45 minutes.
4. Prepare topping by mixing all ingredients together.
5. Remove from oven and let cool for about 15 minutes. Cover with topping and bake for an additional 10 minutes.
6. Let cool again for at least an hour before serving.



*Naturally Irish. Truly Delicious.*