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Bailey's Irish Cream Cheesecake

Recipe via CLBB from Josh Weekley, Executive Chef, Lowe's Vanderbilt Plaza Hotel, Nashville

For Crust:

2 cups graham cracker crumbs

½ cup granulated sugar

¼ lb (one stick) butter, melted

1 Tbsp honey

Combine ingredients, mixing by hand until crumbs are moist and sticky. Butter inside of a 9-inch springform pan. Press crumbs into bottom and along sides. Set aside.

For Cheesecake Filling:

2 ¼ lbs Philadelphia® (or other high-quality) cream cheese, softened

1 ½ cups sugar

5 whole eggs

2 egg yolks

¼ tsp vanilla extract

1 cup Bailey's Irish Cream® liqueur (no substitutions)

Preheat oven to 325 degrees. Blend cream cheese and sugar with mixer until creamy. Add eggs and egg yolks, one at a time, mixing well, scraping sides of bowl frequently to incorporate all ingredients. Add vanilla extract and liqueur, mixing well again. Pour into prepared crust. Bake at 325 degrees for 1 hour and 15 minutes.

Let cheesecake cool slightly at room temperature, then chill completely – preferably overnight. The cheesecake will have a mousse-like texture when it comes out of the oven and requires thorough chilling to set.

Serves 12.