

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Butter Brickle Cheesecake



Ingredients

All ingredients should be room temperature.

2 lb 4 oz cream cheese

1 cup sugar

3 eggs

2 egg yolks

1 cup Irish cream

1/4 cup flour

8 oz bittersweet chocolate and 6 oz hard butterscotch, both chopped small (to make cutting the cake easier)

cheesecake crust of your choosing

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Directions

1. Cream the cream cheese and add the sugar. Scrape down the sides of the bowl and combine thoroughly.
2. Add eggs and yolks one at a time, scraping down after each addition.
3. Add the Irish cream and then the flour.
4. Fold in the chopped chocolate and butterscotch.
5. Pour the batter into a 10-inch springform pan with an unbaked graham cracker or chocolate wafer crust.
6. Place on the center rack in a 400° oven and immediately reduce the heat to 250°.
7. Bake approximately 1 1/2 hours until set. Then turn off the heat, prop open the oven door, and allow the cake to cool. Refrigerate before removing from the pan.

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