

No Bake White Russian Cheesecake

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Ingredients:

20 chocolate creme Oreos
3 TBSP melted butter
2 tsp instant coffee granules

2 8 oz blocks of cream cheese, softened
1 cup sugar
6 TBSP Irish Cream liqueur
2 TBSP coffee liqueur
2 TBSP brewed coffee, cooled

1 cup heavy cream
1/4 cup powdered sugar
2 TBSP whipped cream flavored vodka
2 TBSP coffee liqueur

2 TBSP butter
1/3 cup semi sweet chocolate chips

OPT: whipped cream for garnish

Directions:

*Place the Oreos and instant coffee granules into a food processor and process to crumbs. Mix with the 3 TBSP melted butter. Press into and partially up the sides of a springform pan

*Beat the cream cheese and sugar until smooth. Add the Irish Cream liqueur, 2 TBSP coffee liqueur and the cooled brewed coffee. Beat just until incorporated.

*In a separate bowl, beat the heavy cream until soft peaks form. Add the powdered sugar, vodka and the rest of the coffee liqueur and beat until stiff peaks hold.

*Fold the whipped cream mixture into the cream cheese mixture. Pour into prepared crust. Even out and refrigerate for at least 2 hours.

*Melt the remaining 2 TBSP butter with the chocolate chips until smooth when mixed. Set aside for 5 minutes to cool slightly.

*Drizzle the chocolate glaze onto the cheesecake and twirl the pan so the chocolate covers the top. Refrigerate at least an hour before removing the side of the pan to serve.