

Grasshopper Cheesecake

(From *Taste of home*)

35 chocolate wafers, finely crushed (about 1-2/3 cups)
1/4 cup butter, melted
1 tablespoon plus 3/4 cup sugar, *divided*
1 envelope unflavored gelatin
1/2 cup cold water
1 package (8 ounces) cream cheese, softened
1/3 cup green crème de menthe
2 cups heavy cream, whipped

Directions:

In a small bowl, combine the cookie crumbs, butter and 1 tablespoon sugar. Press half of mixture onto the bottom of a greased 9-in. springform pan. Refrigerate until chilled.

In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Heat over low heat, stirring until gelatin is completely dissolved. Cool slightly.

In a large bowl, beat cream cheese and remaining sugar until fluffy. Gradually beat in liquid gelatin mixture. Stir in crème de menthe. Set aside 1/2 cup whipped cream for garnish. Fold remaining whipped cream into cream cheese mixture. Pour half of the filling over crust. Top with remaining crumb mixture, reserving 2 tablespoons for garnish if desired. Pour remaining filling into pan; garnish with reserved whipped cream. Sprinkle with reserved crumbs. Chill until set. Remove sides of pan before slicing.
Yield: 12 servings.

TO MAKE AHEAD: Cheesecake can be made a few days in advance. Cover and refrigerate.

