

# Bailey's Irish cream cheesecake recipe

## Ingredients for a 9-inch cheesecake:

- 100g/3½oz unsalted butter
- 250g/8¾oz biscuits such as Digestives, Hobnobs, Oaties -Crushed  
**(These can be purchased at World Market in WDMS)**
- 450g/1lb Cream cheese such as Philadelphia
- 1 slug of Baileys Irish cream
- 100g/3½oz icing sugar
- 300ml/10½oz double cream **(this can be purchased at World Market, WDMS)**
- 60g / 2oz chocolate (dairy or plain, as you prefer)

Gently melt the butter in a saucepan. Add the crushed biscuits and mix until the butter has been absorbed. Remove from the heat.

While it's still warm, press the mixture (using the back of a spoon) into the bottom of a lined 23cm/9inch springform or flan tin. Leave to set for one hour in the fridge.

While it is chilling in the fridge, grate the chocolate. If your kitchen is warm, you should pop the gratings in the fridge, too.

In a bowl, whip the cream until it forms soft peaks.

In a separate bowl, beat the cream cheese until it is soft. Beat in the icing sugar and a shot of Baileys. Fold in the whipped cream and three-quarters of the chocolate. When the mixture is smooth, smooth it evenly onto the biscuit base.

Refrigerate and allow to set for at least two hours. If you can bear to leave it overnight, so much the better.

To serve, remove from the tin and decorate. You can either sprinkle the remaining grated chocolate over the top for a simple finish, or add some individual chocolates and flakes for a more elegant and ceremonial dressing.

**Please cut cake into pieces and deliver on a disposable plate. Please drop off at the parish kitchen on Friday, March 17<sup>th</sup> (8:00 am – 12:00 p.m.) or on Saturday, March 18<sup>th</sup> between 3:00 pm – 5:00 pm. Thank you.**