

DM Baileys Cheesecake



Course: Dessert
Categories: Cake
Source: Boxy House

Serving size: 12 portions
Preparation time:
Cooking time:

Ingredients

3 sheets Gelatine
200g / 7oz Cream Cheese
600ml / 20.2 fluid oz Double Cream
100g / 3.5 oz Caster Sugar
100ml / 3.4 fluid oz Baileys Liqueur
300g / 10.5 oz Digestive Biscuits (or any crumbly biscuits)
120g / 4oz Butter, melted

Directions

1. Crush the Biscuits and mix with the melted butter. Line the base of the cake tin and refrigerate.
2. Place the gelatine in a little water to soften
3. Beat the Sugar, Cream Cheese and Baileys until smooth (don't over whisk)
4. Remove the gelatine from the water and squeeze out the excess. Place into a bowl with 3 tablespoons of boiling water and stir to dissolve.
5. Slowly add the gelatine to the cream cheese mix, using a whisk.
6. Whip the Double Cream until stiff and fold in to the cream cheese in three stages. Pour the mix over the biscuit base and leave to set in the fridge overnight.

Notes

Equipment Needed:

Pot
Mixing Bowl
Hand Whisk
Rectangle Cake Tin (can be done in a circular cake tin)