



N O B A K E B A I L E Y S C H E E S E C A K E

INGREDIENTS

- 600g full-fat soft cheese
- 100g icing sugar
- 100ml Baileys Irish Cream
- 1 tsp vanilla extract
- 300ml Mawley double cream, whipped to soft peaks, divided
- digestive biscuit crumb base - 9-10 digestives crushed into 100g melted butter.
- Chocolate flakes to decorate (optional)



METHOD

1. Press the biscuit crumb base into your serving dish and refrigerate while you make the cheesecake mix
2. In a large bowl, beat the softened cheese and icing sugar until smooth.
3. Mix in the Baileys Irish Cream and vanilla extract
4. Gently fold in the whipped double cream.
5. Spoon the filling over the digestive biscuit base and smooth the top.
6. Refrigerate for at least 6 hours or overnight until set.
7. Decorate the edges with chocolate flakes if desired.

Serve on its own or with a drizzle of cream. Enjoy!