

# Your Saturday night in...

If you're staying in on Saturday evening, why not try this recipe.....

This extravagant Baileys and chocolate cheesecake recipe is best made the day before serving.

A perfect special occasion dessert.

Prep: 45 mins plus chill time

Serves: 12



## Baileys and chocolate cheesecake

### Ingredients

100g digestive biscuits

100g Hobnob biscuits

100g unsalted butter, plus extra for greasing

125g dark chocolate, broken into pieces

750g cream cheese

300ml double cream

100g icing sugar

75ml Baileys cream liqueur

Cocoa powder to dust

### Method

- 1 Put the biscuits in a plastic bag, then crush with a rolling pin. Melt the butter and 50g chocolate in a heatproof bowl over a pan of barely simmering water (don't allow the water to touch the bowl), then stir in the crushed biscuits.
- 2 Grease the base of a 23cm spring-form cake tin, with the side ring unclipped. Line the base with baking paper, allowing the paper to hang outside the edge of the base. Fasten the clasp of the tin so that the paper hangs outside the clipped base (you will need this for leverage later on) and grease the sides liberally. Press the biscuit crumbs into the base and chill until needed.
- 3 Put the cream cheese in a bowl and beat with a spatula. In a clean bowl, lightly whip the cream with the icing sugar, then add to the softened cream cheese, beating until smooth. Add the Baileys and stir well. (Don't chill at this point.)
- 4 Put the remaining chocolate in a bowl over a pan of barely simmering water and melt. Set aside to cool to room temperature.
- 5 Remove the base from the fridge. Dollop the cheesecake mixture on top and smooth with a palette knife. Drizzle over the melted chocolate, swirling it with a skewer.
- 6 Chill for at least 2 hours. To serve, release the cheesecake by running a hot knife around the inside of the tin before unclipping, then use the paper to lift the cake out of the tin and slide onto a serving plate. Peel off the paper and dust with cocoa powder.

