



NO BAKE BAILEY'S CHEESECAKE

READY IN: **15 MINUTES**
DIFFICULTY: **EASY**

Ingredients:

- **100g** butter
- **250g** digestives, crushed
- **600g** full-fat cream cheese
- **2tbsp** *Bailey's*
- **100g** icing sugar
- **300ml** whipped double cream
- **100g** dark chocolate, grated
- **200ml** whipped cream chocolate, for grating

Method:

- 1.** Melt the butter in a pan and add the crushed biscuits. Mix well until they've absorbed all the butter. Remove from the heat and press into the bottom of the tin. Place in the fridge for **1 hour**.
- 2.** Lightly whip the cream cheese and beat in the Baileys and icing sugar. Fold in the whipped cream and chocolate. Spoon onto the biscuit base.
- 3.** Put in the fridge for another couple of hours or overnight. Once set, decorate!