



Baileys Tiramisu No-Bake Cheesecake



Serves

12



Prep Time

30 mins



Cook Time

5 mins

In the heat of the Australian Summer, anything I don't have to put the oven on for is a winner! This a creamy style of cheesecake in keeping with the "tiramisu" vibe. I'm not a huge fan of using gelatine as I think it can give an odd texture. So just make sure this stays in the fridge until about 15 mins before serving. Make the day before for the flavours to develop and to give yourself one less thing to do!

Ingredients

Biscuit Layer

1 packet of plain chocolate biscuits

125gms unsalted butter, melted

Cheesecake Filling

250gms full-fat cream cheese at room temp

250gms mascarpone cheese

100gms icing sugar, sifted

150mls whipping cream

80mls Baileys (Tiramisu flavour if available)

Dutch cocoa powder, to serve

Method

1. Lightly grease an 8" springform tin. Line the base and sides with baking paper.
2. Place the biscuits into a food processor and blend to a fine crumb. Add the melted butter and process until combined.
3. Press the mixture into the prepared tin using the back of a spoon into an even layer. Press a little higher around the edge of the tin to create a little "lip" (see picture).
4. Place the tin into the freezer while you prepare the filling.
5. In the bowl of a stand mixer fitted with a paddle attachment, combine the cream cheese, mascarpone and icing sugar. Beat on a medium speed until totally smooth. Set aside.
6. Whip the cream until soft peaks form and fold into the cheese mixture.
7. With the motor running on low speed, pour in the Baileys nice and steady, until the mixture is uniform in colour.
8. Pour over the base and refrigerate until ready to serve.
9. Prior to serving, remove from the pan and place on a serving plate. Smooth the edges with a butter knife. Dust liberally with sifted Dutch cocoa powder.

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Notes & Serving Suggestions

- She's rich! You've been warned.
- Please be mindful of who to serve this too given it contains alcohol.
- Substitute Baileys Tiramisu for about 60mls regular Baileys and 20mls strong, cooled coffee.
- It will soften so keep in the fridge. Will keep for around 3 days covered in the fridge.



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