

No-Bake Baileys Cheesecake Pots Recipe

An indulgent thick no-bake cheesecake with a hint of Irish Cream! What can be better whilst you put your feet up in front of the fire! With just 4 easy steps, this simple and quick recipe is suitable for any type of baking enthusiast. Top with a drizzle of caramel sauce and tuck in!

Information

- Preparation Time: 15 Minutes (5-6 hours chill time)
- No Cooking Required
- Serves: 6

Ingredients

Biscuit Base

- 200g Digestive Biscuits
- 75g Melted Butter

Cheesecake Filling

- 375g Full Fat Mascarpone Cheese
- 50g Icing Sugar
- 100ml of Double Cream
- 40ml Baileys Irish Cream
- 1 Tsp Vanilla Extract
- All Butter Shortbread To Top (Lightly Crushed)
- Caramel Sauce (Optional)

Equipment

- [Stand Mixer](#)
- [Mixing Bowl](#)
- Ramekins
- [Measuring Utensils](#)

Method

1. Crush the digestive biscuits until this turns into a crumb. Melt the butter and mix it into the biscuit mix. Once this is mixed, press the mix into the bottom of 100ml ramekins tightly and then freeze / refrigerate whilst you are making the rest of the desert.
2. In a large bowl / stand mixer, add the Mascarpone, icing sugar, vanilla and Baileys until smooth. Add the double cream and keep whisking until the mixture becomes thick.
3. Take the ramekins out of the fridge or freezer and top with the cheesecake mixture and top with crushed shortbread.
4. Put these back in the fridge for 5-6 hours or preferably overnight.

Tip: Drizzle with caramel sauce.

Serve and enjoy this delicious indulgent cheesecake!