

## This Baileys Cheesecake Is a Dreamy Dessert for Chocolate Lovers

Baileys Irish Cream Cheesecake ??



**OVEN**  
**325°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Crust:

1 1/2 cups (150g) chocolate cookie crumbs (like Oreos)

... cup (60g) melted unsalted butter

For the Cheesecake Filling:

24 oz (680g) cream cheese, softened

1 cup (200g) granulated sugar

1 cup (240ml) sour cream, room temperature

4 large eggs, room temperature

3/4 cup (180ml) Baileys Irish Cream

1 tbsp vanilla extract

2 tbsp all-purpose flour

1/2 cup (90g) semi-sweet chocolate chips, melted and cooled slightly

For the Topping:

1 cup (240ml) heavy whipping cream

2 tbsp powdered sugar

2 tbsp Baileys Irish Cream

Chocolate shavings or cocoa powder for garnish

### DIRECTIONS

1. Step 1: Prepare the Crust: Preheat oven to 325°F (160°C). Grease a 9-inch springform pan.
2. Combine chocolate cookie crumbs with melted butter and press into the bottom of the pan.
3. Bake for 10 minutes and cool while you prepare the filling.
4. Step 2: Make the Filling: Beat cream cheese and sugar until smooth.
5. Add sour cream, : Baileys, and vanilla. Mix until just combined.
6. Beat in eggs one at a time, scraping the bowl in between.
7. Mix in flour and melted chocolate. Do not overmix.
8. Pour over cooled crust.
9. Step 3: Bake the Cheesecake: Wrap the pan in foil and place in a large roasting dish.
10. Add hot water to the roasting pan until halfway up the cheesecake pan.
11. Bake for 60-70 minutes, until the center is just set but slightly jiggly.
12. Turn off the oven, crack the door, and cool for 1 hour inside.
13. Chill in the fridge for at least 6 hours or overnight.
14. Step 4: Make the Whipped Topping: Beat cream and powdered sugar to soft peaks.
15. Add : Baileys and beat to stiff peaks.
16. Spread or pipe over the chilled cheesecake. Garnish with chocolate shavings or a dusting of cocoa.

## TIPS FOR SUCCESS

Room temp ingredients = smoother batter and even baking.

Use a water bath : It helps prevent cracks.

Don't overbeat : Especially after adding eggs-this traps air and can cause sinking.

Chill time is key : Letting it set overnight gives the best texture and flavor. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-baileys-cheesecake-is-a-dreamy-dessert-for-chocolate-lovers/>