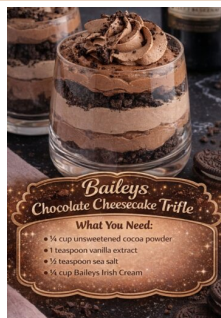


No-Bake Baileys Oreo Cheesecake Parfaits (Rich, Creamy & Ready in 20 Minutes!)

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TIME
20 min

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INGREDIENTS

Cheesecake Layer:

16 ounces cream cheese, softened

1 cup powdered sugar

... cup unsweetened cocoa powder

1 teaspoon vanilla extract

‰ teaspoon sea salt

... cup Baileys Irish Cream

Chocolate Whipped Cream:

1 cup heavy whipping cream, chilled

2 tablespoons Baileys Irish Cream

2 tablespoons unsweetened cocoa powder

2 tablespoons powdered sugar

Additional:

20 Oreo cookies, crushed

DIRECTIONS

1. Make the Cheesecake Layer: In a medium bowl, beat the softened cream cheese, powdered sugar, cocoa powder, vanilla extract, and sea salt until completely smooth and creamy.
2. Add the : Baileys Irish Cream and beat again until light, fluffy, and fully incorporated. The texture should be velvety and spreadable.
3. Whip the Cream: In a separate bowl, beat the cold heavy whipping cream until it begins to thicken.
4. Add : Baileys, vanilla extract, cocoa powder, and powdered sugar. Continue beating until stiff peaks form. Be careful not to overwhip - you want it fluffy, not grainy.
5. Crush the Oreos: Place the Oreo cookies into a zip-top bag and crush them with a rolling pin until you have small crumbs. Leave a few slightly larger chunks for added texture.
6. Layer the Parfaits: In four serving glasses:
7. Spoon or pipe a layer of : Oreo crumbs into the bottom.
8. Add a layer of chocolate cheesecake mixture.
9. Top with whipped cream.
10. Repeat with another layer of crumbs and cheesecake.
11. Layering is where the magic happens - clean, defined layers make these parfaits look bakery-worthy.
12. Finish Beautifully: Pipe a final swirl of whipped cream on top and sprinkle with extra Oreo crumbs.
13. For extra drama, drizzle chocolate syrup between layers or over the top.
14. Serve immediately or chill until ready to serve.

SWAPS & NOTES

Cream Cheese: Make sure it's fully softened for a silky-smooth filling.

Cold cream cheese = lumpy cheesecake.

Baileys Substitute: You can use another Irish cream or even coffee liqueur for a slightly different flavor profile.

Non-Alcoholic Version: Swap Baileys with a mix of heavy cream and a splash of strong brewed coffee.

TIPS FOR SUCCESS

Use very cold cream for the fluffiest whipped topping.

Pipe instead of spooning for neater layers.

Chill glasses beforehand for a firmer set.

Don't skip the salt - it balances the sweetness beautifully.

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