



8 servings



10 mins prep



20 mins cooking



Baileys Cheesecakes

INGREDIENTS

250g cream cheese, chopped, softened
8 choc ripple biscuits
½ cup caster sugar
2 tbs Baileys Irish cream
1 tsp vanilla essence
2 eggs
Whipped thicken cream to serve

DIRECTIONS

1. Preheat oven to 180 degrees Celcius fan forced. Line an 8 muffin pan using baking paper across the centre
2. Place a biscuit in the bottom of each muffin holder
3. In a medium bowl, beat cream cheese, sugar, liquor and vanilla together until well combined. Add eggs one at a time, beating well until smooth
4. Spoon mixture evenly into each muffin holder. Bake for 15 - 20 mins until just set
5. Cool at room temperature, chill then for 1 - 2 hours. Serve topped with whipped cream

NOTES