

# Simmonds Tyres

**BRIDGESTONE**



## CHOCOLATE BAILEYS CHEESECAKE

Prep time: 20 minutes

Setting time: 3 hours

### Ingredients

100g butter  
250g digestive biscuits, crushed (I use chocolate wheaten)  
100g plain chocolate  
50ml cream  
150g white chocolate  
100ml Baileys © or other cream liqueur  
250g Philadelphia cream cheese

### Method

1. Gently melt the butter in a saucepan. Add the crushed biscuits and mix until the butter has been fully absorbed. Press the mixture in the bottom of a springform tin and leave in the fridge to set.
2. In the meantime, melt the plain chocolate in a bowl placed on top of the saucepan with hot water. Make sure there is a gap between the bowl and the hot water and that water is not boiling as too hot a temperature would spoil the chocolate.
3. Once the chocolate is melted, add the cream, mix well and leave on the side. Melt the white chocolate using the same technique. Mix the dark chocolate with the white one, slowly adding Baileys.
4. In a separate bowl, whisk the cream cheese, add the chocolate mixture and beat for a couple of minutes until smooth and fluffy.
5. Place the mixture in the springform on the top of the biscuit base and leave in the fridge to set for at least 3 hours. I tend to leave it overnight.
6. Enjoy!

