

THEODORA

speaks



Shannon Wilkinson

Bailey's Chocolate Chip Cheesecake

Ingredients

Crust:

2 cups crushed graham crackers

¼ cup white sugar

6 tbsp melted butter

Filling:

2 ¼ lb cream cheese

1 2/3 cups sugar

5 eggs, room temperature

1 cup of Bailey's Irish Cream

1 tbsp vanilla

1 cup of chocolate chips

Topping (optional)

1 cup chilled whipping cream

2 tbsp white sugar

1 tsp cocoa powder (you can also substitute instant coffee)

Directions

Preheat the oven to 325F. Coat a 9-inch springform pan using butter or spray. Combine crumbs and sugar. Stir in the melted butter. Press the mixture into the bottom of the pan and up the sides of the pan. Bake about 7 minutes or until light brown. Cool while you are making the filling.

Filling: Beat the cream cheese until smooth. Add the sugar and continue mixing. Add the eggs and mix. Add the Baileys and lastly the vanilla. Sprinkle half of the chocolate chips on the cooled crust and then pour in the filling. Add the rest of the chocolate chips on top of the filling, don't be alarmed if they sink! Bake 1 hour and 20 minutes or until the cheesecake is puffy and springy in the center and a light golden brown. The cake will rise slightly during baking.

Make sure to cool the cake before adding the topping!

Topping: Beat the whipping cream, sugar, and powder until peaks form. Spread the mixture over the cake and garnish with chocolate chips or chocolate curls.