

## Bailey's Cheesecake

### Crust

24 whole Oreo cookies, crushed into crumbs  
5 tablespoons unsalted butter, melted

### Cheesecake

24 ounces full-fat cream cheese, room temperature  
1 1/4 cups (250 grams) granulated sugar  
2 teaspoons cocoa powder  
1 tablespoon cornstarch  
3/4 cup (184 grams) sour cream, room temperature  
3 large eggs, room temperature  
1/3 cup Bailey's Irish Cream Liqueur

### Bailey's Chocolate Ganache

6 ounces semi-sweet chocolate  
1/2 cup heavy cream  
1-2 tablespoons Bailey's Irish Cream Liqueur

1. Preheat oven to 350 degrees. Crush Oreo cookies in a food processor. Add melted butter and pulse a few times to combine. Press the cookie crumb mixture into the bottom of a 9-inch springform pan. Bake crust in preheated oven for 8 minutes and cool completely on wire rack.
2. In a large bowl, beat cream cheese until soft, then beat in sugar. Sift in the cocoa powder and cornstarch, then beat in sour cream. Turn off the mixer and scrape down the sides of the bowl. With the mixer on low speed, beat in the eggs one at a time. Avoid overbeating! Fold in the Bailey's Irish Creme using a large rubber spatula.
3. Pour the cheesecake batter on top of the crust and smooth the top. Place the springform pan in a round, 10-inch cake pan. Place both in a large roasting pan. Carefully, pour 1/2-1 inch of hot water into the roasting pan so that the cheesecake is surrounded by water. (This is your water bath.)
4. Place roasting pan with the cheesecake in the oven and bake for 55-65 minutes, or until the top looks just set, but the cheesecake still has a wobble to it.
5. Shut oven off and open the door. Leave the cheesecake in the oven to cool for one hour. Remove from oven and place baked cheesecake on wire rack until completely cool. Cover lightly and refrigerate for at least 6 hours.
6. Chop the chocolate into very small pieces and place in a glass, heatproof bowl. Add heavy cream to a small saucepan and heat over medium heat to a gentle simmer. Pour hot cream over chocolate and let sit for 1-2 minutes. Whisk the mixture until smooth, then whisk in Bailey's.
7. Remove cheesecake from pan. Spread ganache over cheesecake. Serve.