

Irish Cream Chocolate Cheesecake – Comfort du Jour

The only thing I can think of to make a chocolate cheesecake better is a little bit of booze, and the only thing that can top that is to make it no-bake. Done and done. This easy, no-fuss dessert comes together quickly, and there are no special ingredients needed to firm it up. Chocolate-flavored graham crackers provide a rich, flavorful base for this cheesecake, and the filling is sweetened cream cheese accented with a ton of chocolate and a wee bit of Irish cream liqueur.

If you don't have an 8" springform pan for this dessert, I'm sure you could make it work in a pie plate with sloped sides for easy serving. Garnish with a dollop of sour cream and fresh berries or a little bit of Jameson-spiked whipped cream.

CHOCOLATE GRAHAM CRUST:

- 1 sleeve + 3 chocolate graham crackers
- 4 Tbsp. salted butter, melted
- 2 Tbsp. unsalted butter, melted (plus a bit extra to grease the pan)

Line the bottom of an 8" springform pan with parchment paper, cut to size. Rub unsalted butter on the parchment and sides of the pan. Break up the graham crackers into a food processor and pulse into rough crumbs. Pour in both of the melted butters and pulse a few times to combine. The mixture should look like wet sand. Press the crumbs firmly into the bottom of the pan and up the sides about an inch. Refrigerate the pan for at least an hour to firm up the buttered crumbs.

CHEESECAKE FILLING:

- 10 oz. semisweet chocolate chips
- 6 oz. milk chocolate chips* (see notes)
- 8 oz. pkg. plus 1/2 of second pkg. full-fat cream cheese, room temperature
- 1/4 cup (superfine) caster sugar
- 1 1/2 cups heavy cream, room temperature
- 1/4 cup Bailey's Irish Cream liqueur*

*NOTES

At our house, we really love the flavors of darker chocolate, but it has lesser amounts of cocoa butter and can become gritty in recipes. To ensure the creamy, smooth texture that is a signature of cheesecake, it's best to include some portion of milk chocolate here.

Bailey's Irish cream liqueur is the simplest thing to use in this recipe, but if you have time to make your own (using [My Dad's Homemade Irish Creme](#) recipe), there's an advantage to doing so. The homemade Irish creme is twice as thick (and less watery), so I was able to incorporate two additional tablespoons of that crazy good flavor.

Irish Cream Chocolate Cheesecake – Comfort du Jour

INSTRUCTIONS

1. Bring a saucepan of water to a simmer. Place a heatproof bowl over the pan and add the semi-sweet and milk chocolate chips. Melt chocolate, stirring occasionally, then let cool slightly.
2. In a separate bowl, beat cream cheese with electric mixer until smooth while gradually adding caster sugar to the bowl. Scrape down the sides as needed so that sugar is fully blended.
3. Lightly whip heavy cream in another bowl until thickened, but not peaked. Stir in Irish cream.
4. Fold cooled chocolate into cream cheese mixture, then stir in the spiked whipped cream mixture.
5. Spoon the filling mixture into the springform pan over the chilled chocolate crust. Smooth the top, cover and chill at least two hours, preferably overnight.
6. To serve, run a hot knife around edges of springform pan to loosen the sides. Release springform ring and transfer cheesecake to a serving plate. Cut into slices as garnish as desired.