Baileys and White Chocolate Cheesecake

Ingredients:
600g Full Fat cream cheese
175g Caster Sugar
3 Table Spoons corn flour
3 Eggs
200g White chocolate buttons
200ml Baileys
1 Table spoon instant coffee mixed with a small amount of hot water
325ml Double Cream
50g Dark Chocolate Buttons
150g Crushed digestive biscuits
100g melted butter

8 inch cake tin
Grease proof paper

Method:
Line the tin with some of the melted butter and then cut the grease proof paper to fit the base and sides of the cake tin.

Mix the rest of the melted butter with the digestive biscuits, once fully combined add to the cake tin and push down with a large spoon. Make sure it is completely compressed and flat. Then place the cake tin in the fridge for at least 30 minutes to set.

In a bowl cream together the cream cheese, sugar, corn flour, once fully combined add the eggs one by one. Once the mixture is fully combined split into two separate bowls.

For the White chocolate layer: Melt 100g of the chocolate buttons with 100ml of the double cream, once fully melted add this to one of the bowls containing the cream cheese mixture. Give it a good mix and then add to the cake tin, again make sure you compress it all down and make sure its flat. Place the tin in a preheated oven at 180 degrees and cook for 30 minutes.

Once cooked, set the cake tin aside and allow to fully cool.

For the Baileys layer: Add the coffee mixture, 175ml Baileys, 100ml cream to the 2nd bowl of cheese mixture, give it a good mix until fully combined.

Once the white chocolate layer is cold add the Baileys layer to the cake tin and then place back into the Pre-heated 180 degrees oven for 30 minutes.

Once cooked, set the cake tin aside and allow to fully cool.

To make the topping: Melt 100g White chocolate and whisk together with 25ml Baileys and 25ml cream. Whisk until the mixture is thick and smooth and then add to the top of the cold Cheese cake.

Then melt the 50g of dark chocolate buttons with 50ml of cream and place in a piping bag. Using the piping bag go across the top of the cheese cake making lines.
Then to finish, use a cocktail stick, and go up and down the cheesecake to create a feature effect.
Leave to set for 30 minutes.