

Mini Baileys Cheesecakes



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Prep time

10 mins

Cook time

28 mins

Total time

38 mins

Serves: 12

Ingredients

Ingredients for the base :

- 1 cup graham cracker crumbs
- 3 tbsp of melted butter
- 2 tsp sugar, mixed in afterwards

Ingredients for the filling :

- 1 packet (8oz) cream cheese
- 2 tbsp of heavy cream
- 2 eggs
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup Baileys

Instructions

1. Preheat oven to 350 degrees F.
2. In a food processor, mix graham cracker crumbs, sugar and melted butter until well combined.. Divide crumb mixture evenly between the mini cheesecake pan's 12 slots.
3. Using the back of a small spoon press crumbs firmly onto the bottom and set it aside.

4. Bake for 10 minutes.
5. Using a mixer, mix cream cheese and sugar until blended and combined, about 3 – 4 minutes. Add the eggs one at a time, allowing 15 seconds between each egg. Using a spatula, scrape down the sides of the bowls.
6. Add heavy cream and then the Bailey's.
7. Spoon cream cheese mixture into each hole (they should be $\frac{3}{4}$ filled).
8. Bake for 18 – 20 minutes.
9. Allow to cool for at least 20 minutes until pan is cool enough to take cheesecakes out, and place on a wire rack.
10. Allow to cool completely and then chill in the fridge for at least 2 hours.
11. Top with whipped cream and other toppings such as chocolate, dulce de leche or caramel and enjoy!