

## No-Bake Baileys Pie

Recipe from *Serious Eats*

- 44 Nabisco chocolate wafers
- 8 Tb butter, melted
- 1 Tb plus 1 tsp sugar
- 8 oz bittersweet chocolate
- $\frac{3}{4}$  tsp powdered gelatin
- 6 Tb Baileys
- 2  $\frac{1}{3}$  cups whipping cream

Pulse 36 cookies in a food processor until finely ground. Place crumbs in a large bowl with the melted butter, 1 tsp sugar, and 2 tsp water. Stir until thoroughly combined, then press into the bottom and sides of a 9-inch pie pan.

Pulse the remaining 8 cookies until finely ground. Set aside.

Place chocolate in a metal bowl set over a pan of simmering water. Stir just until melted, then remove from heat. Add the Baileys to the chocolate and stir until fully combined. Place 1 Tb water in a small microwave-safe bowl. Sprinkle gelatin on top and allow to sit for 5 minutes. Heat in microwave just until melted – 10 seconds or so. Whisk into the chocolate mixture.

Place the cream and remaining 1 Tb of sugar in the bowl of a standing mixer. Whip until medium peaks form. Fold the cream into the chocolate in three separate additions. When the cream mixture is fully combined, gently fold in the remaining chocolate crumbs.

Scrape cream mixture into the pie shell. Refrigerate until set – 3 hours or so.

To serve, place a knife in a stream of hot water before each cut.