

Ultimate Biscoff Cheesecake



The combination of cheesecake and biscoff is a match made in heaven. Enjoy this cheesecake recipe sure to delight your family and friends.

Recipe supplied by Lotus Biscoff.

Ingredients

Biscoff Crust

250 g Biscoff Biscuits

85 g butter

The Filling

300 g cream cheese softened

50 g superfine sugar

300 g cups heavy cream

Assembly & Topping

270 g Biscoff spread

12 Biscoff Biscuits

Method:

1. Grind the Biscoff Biscuits fine in a food processor (or use the ready-to-use Biscoff Biscuit Crumbs). Add in the melted butter and sugar and pulse until combined.
2. Transfer into a lined springform pan and push it to the bottom, creating a thick crust and refrigerate.
3. In a large mixing bowl, add the softened cream cheese with the superfine sugar and beat until smooth and fluffy.
4. In another bowl whip the cream (40% fat) until peaks form. (Don't over mix or it will be difficult to make the swirls in the end).
5. Add the whipped cream to the cream cheese mixture and gently fold it in with a spatula. You need a sturdy mixture but not too stiff in order to easily make the swirls.
6. Transfer some dollops of the filling onto the crust, using a big spoon.
7. Now take a small spoon to add dollops of spread in between the batter. Continue to do this until all of the batter is transferred to the form and the top is flat.
8. Make a marbled pattern in the cheesecake by putting in a skewer and making swirls in the batter with it.
9. Refrigerate overnight or at least for 8-10 hours.
10. Once your cheesecake is cooled and firm, cut it into small squares and top them off with a Biscoff Biscuit.