



Honeycomb Cheesecake

with Australian Natural Honeycomb

A smooth, creamy baked cheesecake topped with crisp pieces of Mountain Mist Natural Honeycomb and finished with a generous drizzle of pure Australian honey.
Rich, elegant and made for celebrations.

SERVES 10 | PREP 30 mins | COOK 1 hr | COOL OVERNIGHT | DIFFICULTY MEDIUM

INGREDIENTS

Biscuit Base

- 250 g digestive biscuits, crushed
- 120 g unsalted butter, melted

Cheesecake Filling

- 750 g cream cheese, softened
- 200 g sour cream
- 180 g caster sugar
- 3 large eggs
- 2 tsp vanilla extract
- 2 tbsp Mountain Mist Wildflower Honey

Honeycomb Topping

- 150 g Mountain Mist Natural Honeycomb
- 2–3 tbsp Mountain Mist Wildflower Honey
- Fresh whipped cream (optional)

METHOD

1. Preheat the oven to 160°C (140°C fan-forced). Grease and line the base of a 20–22 cm springform cake tin with baking paper.
2. Combine the crushed digestive biscuits with the melted butter. Press firmly and evenly into the base of the prepared tin, then refrigerate while preparing the filling.
3. Beat the softened cream cheese and caster sugar until smooth and creamy. Add the sour cream and vanilla and mix until combined.
4. Add the eggs one at a time, beating gently after each addition. Avoid overmixing once the eggs have been added.
5. Fold through 2 tbsp Mountain Mist Wildflower Honey, then pour the filling over the chilled biscuit base and smooth the surface.
6. Bake for 50–60 minutes, or until the outside is set but the centre still has a slight wobble. Turn the oven off, leave the door slightly ajar and allow the cheesecake to cool slowly in the oven for 1 hour.
7. Remove from the oven and allow to cool completely, then refrigerate for at least 4 hours, preferably overnight, before carefully removing from the tin.
8. Just before serving, arrange Mountain Mist Natural Honeycomb generously over the cheesecake and finish with 2–3 tbsp Mountain Mist Wildflower Honey drizzled over the top. Serve with freshly whipped cream, if desired.

MOUNTAIN MIST TIP

Add the Mountain Mist Natural Honeycomb just before serving so it stays beautifully crisp and doesn't soften in the honey. Finish with a generous drizzle of Mountain Mist Wildflower Honey for a dessert that's as beautiful as it is delicious.

Gather around the table.