



Biscoff Cheesecake

Ingredients – Serves approx. 6-8

The Base:

- 125 g Biscoff biscuits
- 40 g butter

The filling:

- 175 g cream cheese softened
- 30 g caster sugar
- 175 g double cream

Assembly and topping:

- 120 g Biscoff spread
- 6 Biscoff biscuits

Method

Smash the biscuits up in a mixing bowl (or use the ready-to-use Biscoff biscuit crumbs). Add in the melted butter and mix well, transfer the mix in to a dish of tin of choice, pushing in creating a thick base.

In a large mixing bowl, add the cream cheese with the sugar and beat until smooth and fluffy.

In another bowl whip the cream until peaks form. *(Don't overmix as this may split the mix and it will be difficult to make the swirls in the end).*

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.

Transfer some dollops of the filling onto the base.

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.

Make a marbled pattern in the cheesecake by putting in a skewer and making swirls in the batter with it.

Ideally Refrigerate overnight or at least for a few hours.

Once your cheesecake is cooled and firm, cut it into small squares and top them off with a Biscoff biscuit.

Dan x