



Cheesecake mit Biscoff® im Spinnennetz-Design

8 steps
8 Portionen

Unwiderstehlich lecker. Gruselig und schaurig.

Zutaten

Biscoff Keksboden

250 g Biscoff Kekse oder
Keksstückchen
85 g Butter

Füllung

300 g Frischkäse
50 g feiner Zucker
300 g Schlagsahne (40% Fett)
220 g Biscoff Brotaufstrich

Fertigstellung und Dekoration

80 g Biscoff Brotaufstrich

Zubereitung

- 1 Crush the Biscoff cookies using a food mixer. Add the melted butter and pulse until combined.
- 2 Transfer into a lined springform pan (23 cm) 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 until peaks form.
- 5 Add the whipped cream to the cream cheese mixture and gently fold it in with a spatula.
- 6 Add the Biscoff Spread on top of the cookie base. Smooth with the back of spoon. Add the cheesecake mixture on top and place in the fridge.
- 7 Refrigerate overnight or at least for 8-10 hours.
- 8 Once your cheesecake is cooled and firm, melt the Biscoff Spread and place in a piping bag. Pipe thin circles on top of the cheesecake. Use a skewer and pull stripes to the end of the cheesecake to create a web (see picture). Place in the fridge until you want to serve it!