

Cheesecake mit Biscoff® im Spinnennetz-Design

8 Schritten
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!