

No bake apple cream pie with Biscoff®

8 étapes
8 portions

Sweater weather calls for sweet comfort. This no-bake apple & Biscoff pie is autumn bliss in every bite, no oven required.

Ingrédients

375g Biscoff cookies, crushed (or Biscoff cookie crumbs)
135g butter, melted
280g cream cheese
200g cream (lower fat)
70g Biscoff Spread + 100g Biscoff Spread
450g peeled apples, cut into cubes
30g butter

To serve

Biscoff cookies, crushed
Biscoff Spread

Préparation

1. Preheat the oven to 160°c. Combine the Biscoff crushed cookies with the butter and mix well to combine. Add to a 28cm round pie dish. Firmly press the cookie crust to the bottom and sides, using your hands.

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2. Place in the oven for 10-15 minutes until golden brown in colour. Leave to cool.

3. Mix the cream cheese, cream and 70g Biscoff Spread together using a electric hand mixer until creamy.

4. Spread the 100g of Biscoff Spread over the baked cookie base. Add the cream cheese filling on top and place this pie base in the fridge for 3 hours or till firmly set.

5. Peel the apples and cut into cubes.

6. Heat a pan with the butter, bake the apples until golden brown and soft.

7. Take pie base out of the fridge and add the apples on top of the pie base.

8. Serve with extra crushed Biscoff cookies and melted Biscoff Spread on top.