



Halloween spiderweb cheesecake with Biscoff®

8 steps
8 servings

Dare to take a bite? Beneath that spooky spiderweb lies a sinfully smooth Biscoff cheesecake that's frightfully good.

Ingredients

Biscoff crust

250g Biscoff biscuits
85g butter, melted

The filling

300g cream cheese (softened)
50g superfine sugar
300g cream (lower fat)
220g Biscoff Spread

Assembly and topping

80g Biscoff Spread

Preparation

- 1 Crush the Biscoff biscuits 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 biscuit 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!