No-bake Biscoff® Cheesecake

10 steps
12 servings

Smooth, creamy cheesecake. Irresistible Biscoff crunch. A match made in dessert heaven

Ingredients

Biscoff crust

250 g Biscoff cookies
85 g butter

The filling

300 g cream cheese softened
50 g superfine sugar
300 g cups heavy cream

Assembly and topping

270 g Biscoff spread
12 Biscoff cookies

Preparation

1. Grind the Biscoff cookies fine in a food processor (or use the ready-to-use Biscoff cookie crumbs). Add in the melted butter and sugar and pulse until combined.

2. Transfer into a lined springform pan 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 (40% fat) until peaks form. (Don't overmix or it will be difficult to make the swirls in the end).

5. 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.

6. Transfer some dollops of the filling onto the crust, using a big spoon.

7. 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.

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

9. Refrigerate overnight or at least for 8-10 hours.

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