



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.