



Lotus
Biscoff®

**No bake Apple
Cream Pie
with Biscoff®**

No bake apple cream pie with Biscoff®

Get ready for fall! This no-bake apple & Biscoff pie will bring you the comfort you need while the days are getting shorter



SERVINGS 8-10 servings

INGREDIENTS

375 g Biscoff Cookie crumbs
135 g butter, melted
280 g cream cheese
200 g cream 40% fat
70 g Biscoff Spread + 100 g Biscoff Spread
450 g peeled apples, cut into blocks
30 g butter

To serve:

Biscoff Cookie crumbs
Melted Biscoff Spread



PREPARATION

1. Preheat the oven to 160°C. Combine the Biscoff Cookie Crumble with the butter and mix well to combine. Add to a 28 cm round pie dish. Firmly press the cookie crust to the bottom and sides, using your hands.
2. Place in the oven for 10-15 minutes till golden brown. Leave to cool.
3. Mix the cream cheese, cream and 70 g Biscoff Spread together using an electric hand mixer until creamy.
4. Spread the 100 g of Biscoff Spread over the baked cookie base. Add the cream cheese filling on top and place in the fridge for 3 hours or till firmly set.
5. Peel the apples and cut into blocks.
6. Heat a pan with the butter, bake the apples till golden brown and soft.
7. Add the apples on top of the Biscoff layer.
8. Serve with extra Biscoff Cookie Crumble and some melted Biscoff spread on top.

 Lotus Biscoff

Lotus bakeries
Gentstraat 1
9971 lembeke
Belgium

Discover more
on our website:

