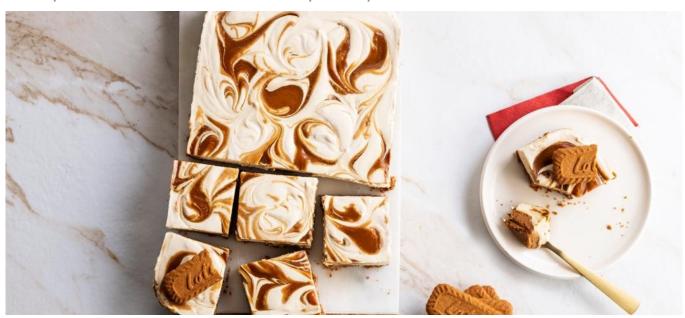
Ultimate Biscoff® cheesecake





Ultimate Biscoff® Cheesecake

Indulgent and sweet. Lightweight yet rich. Take your consumers on a Biscoff journey.



SERVINGS 12 serving

INGREDIENTS

Biscoff crust: 250 g Biscoff cookies or crumbs 85 g butter

Cheesecake filling: 300 g softened cream cheese 50 g superfine sugar 300 g heavy cream

Assembly and topping: 270 g Biscoff spread 12 Biscoff cookies



PREPARATION

- Grind the Biscoff cookies fine in a food processor (or use the ready-touse 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.
- Now take a small spoon to add dollops of spread in between the batter.
 Continue to do this until all 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.



