

# Ultimate Biscoff® cheesecake

Lotus  
Biscoff®



# 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

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 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.

