



Biscoff Cheesecake

12 slices



Easy

up to 30 Min.



Ingredients:

For the Base:

150 g Lotus Biscoff Biscuit
50 g Unsalted butter (melted)

For the Cheesecake:

150 g Dr. Oetker 26% White Chocolate
225 g Full Fat Cream Cheese (room temperature)
150 ml Double Cream (room temperature)
2.5 ml Dr. Oetker Madagascar Vanilla Extract (1/2 tsp)
75 g Biscoff Smooth Spread

To Serve:

30 g Biscoff Smooth Spread (2 tbsp)
100 ml Double Cream
about 18 g Lotus Biscoff Biscuit (3 biscuits)

1 For the Base:

First things first, grease and line 6 x mini cheesecake moulds. If you do not have mini cheesecake moulds don't worry you can make and serve your cheesecake in a glass or jar. Pop the biscuits in a food processor and blitz until a fine crumb, if you do not have a process or you can place the biscuits in a sandwich bag and crush with a rolling pin, just be careful the bag does not split.

2 Pop the melted butter into the crushed biscuits and blitz to combine.

3 Pour the biscuit mixture into your prepared cheesecake moulds, dividing the biscuit equally between the moulds and press down to create the base. Leave the chill in the fridge whilst you make the cheesecake.

4 For the Cheesecake:

Break the White Chocolate into a microwavable bowl, heat in the microwave in 30 second bursts stirring between each burst until melted, leave to cool for 5 minutes.

5 Pop the cream cheese, cream and Vanilla Extract in a bowl and whisk until smooth and thickened. Pour in the cooled White Chocolate and whisk until all combined.



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- 6 Add the Biscoff spread to the mixture and stir through to create a marbled effect. Divide the cheesecake mixture of the biscuit bases and smooth the top.
- 7 Pop back in the fridge to set for 4 hours but ideally overnight.
- 8 **To Serve:**
Once you are ready to serve your cheesecake, whip the double cream until it forms soft peaks and place in a piping bag fitted with a star nozzle and remove the cheesecakes from their moulds.
- 9 Heat the biscoff spread up in the microwave until it is a smooth runny consistency and drizzle over the top of the cheesecakes using a spoon.
- 10 Pipe a swirl of cream on top of each cheesecake and top with half a biscoff biscuit. Your mini biscoff cheesecakes are not ready to serve, these lovely creamy desserts won't be around for long!

Tip from the Test Kitchen

- To make a large cheesecake, simply use a 7" round cake tin to set the cheesecake in.
- Allow your cream cheese and cream to reach room temperature before you use, to ensure they whip up smoothly.

