Biscoff® spiderweb Cheesecake

Lotus Biscoff®

Biscoff® spiderweb Cheesecake

Indulgent and sweet. Scary and spooky. Take your consumers on a Biscoff Halloween journey.

SERVINGS 8-10 servings

INGREDIENTS

250 g Biscoff cookies or crumbs
85 g butter

300 g softened cream cheese
50 g superfine sugar
220 g Biscoff spread
300 g heavy cream (40% fat)

80 g Biscoff spread

PREPARATION

1. Grind Biscoff cookies or use the Biscoff Crumbs straight from the pack. Mix with melted butter and sugar until it's evenly combined. This will be your cheesecake base.

2. Transfer into a lined springform pan (⌀ 23 cm) and push it to the bottom, creating a thick crust and refrigerate.

3. Grab a large bowl. In it, whisk together the cream cheese and sugar until the mix is light and fluffy.

4. In another bowl whip the cream 40% fat until peaks form.

5. Add the whipped cream to the cream cheese mixture and gently fold it in with a spatula.

6. Add the Biscoff Spread on top of the cookie base. Smooth with a spoon. Add the cheesecake mixture on top and place in the fridge.

7. Refrigerate overnight or at least for 8-10 hours.

8. Once your cheesecake is cooled and firm, melt the Biscoff spread and place in a piping bag. Pipe thin circles on top of the cheesecake. Use a skewer and pull stripes to the end of the cheesecake to create a web (see picture). Place in the fridge until you want to serve it!

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