



Long Livo

Biscoff Cheesecake Recipe – Creamy Cookie Butter Delight

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 1/2 cups graham cracker crumbs
- ☐ 3 tbsp melted butter
- ☐ 2 tbsp powdered sugar

Filling

- ☐ 16 oz (450 g) cream cheese, softened
- ☐ 1/2 cup powdered sugar
- ☐ 1/4 cup Biscoff cookie butter

- ☐ 2 tbsp lemon juice
- ☐ 1 tsp vanilla extract
- ☐ 1 cup heavy cream, whipped

Topping

- ☐ 2 tbsp Biscoff cookie butter
- ☐ 1 tbsp butter
- ☐ Crushed Biscoff cookies for garnish

Instructions

- 1 Combine graham cracker crumbs, melted butter, and powdered sugar; press the mixture into the bottom of a 9-inch springform pan and refrigerate for 15 minutes.
- 2 In a large bowl, beat the softened cream cheese until smooth, then add powdered sugar, lemon juice, and vanilla; blend until creamy.
- 3 Gently fold the Biscoff cookie butter into the cheese mixture, creating swirls, then fold in the whipped cream until just incorporated.
- 4 Pour the filling over the chilled crust, smooth the top, and place back in the fridge to set for at least 4 hours.
- 5 For the glaze, melt 2 tbsp Biscoff cookie butter with 1 tbsp butter over low heat, then drizzle over the set cheesecake and sprinkle crushed cookies.
- 6 Let the glaze firm for 10 minutes, then release the springform, slice, and serve.

Nutrition per serving

380 kcal

Calories

7 g

Protein

34 g

Carbs

23 g

Fat

Tips & notes

- If the crust seems dry, add an extra teaspoon of butter.
- Do not over-mix the filling; a few streaks of Biscoff add visual appeal.
- For a brighter flavor, add a pinch of orange zest to the glaze.