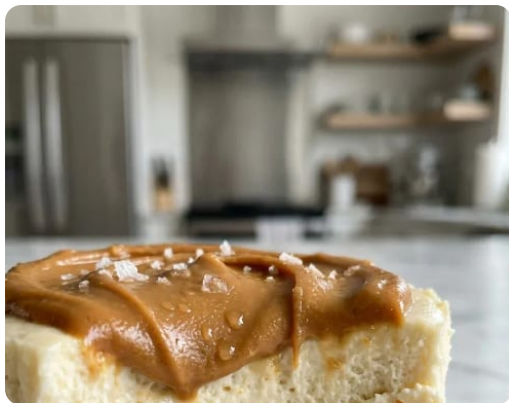




Long Livo

No Bake Biscoff Cheesecake Cups

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

6

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 1/2 cups Biscoff cookies, finely crushed
- ☐ 3 tbsp melted butter
- ☐ 1 tbsp brown sugar (optional)

Filling

- ☐ 8 oz full-fat cream cheese, softened
- ☐ 1/4 cup powdered sugar

- ☐ 2 tbsp lemon juice
- ☐ 1 tsp vanilla extract
- ☐ 1/2 cup heavy whipping cream, chilled
- ☐ 2 tbsp Biscoff spread (optional, for swirl)

Topping

- ☐ Extra crushed Biscoff cookies
- ☐ A light drizzle of melted Biscoff spread

Instructions

- 1** In a food processor, pulse the Biscoff cookies until they form fine crumbs; add melted butter and brown sugar, then pulse a few more times to combine.
- 2** Press the crumb mixture evenly into the base of each cup, using the back of a spoon; set aside while you prepare the filling.
- 3** In a mixing bowl, beat the softened cream cheese with powdered sugar, lemon juice, and vanilla until smooth; gently fold in the chilled whipped cream until fully incorporated.
- 4** Spoon the cheesecake mixture over the crusts, smoothing the tops; swirl a bit of melted Biscoff spread into each cup for a marbled effect.
- 5** Refrigerate the cups for at least 2 hours; before serving, garnish with extra crushed cookies and a final drizzle of Biscoff spread.

Nutrition per serving

280 kcal

Calories

5 g

Protein

24 g

Carbs

18 g

Fat

Tips & notes

- For a firmer crust, chill the pressed base for 10 minutes before adding filling.
- If the filling seems too soft, add a touch more whipped cream and chill longer.
- Feel free to add a pinch of cinnamon to the crust for extra warmth.