

Choco Fever Dream

Biscoff Cheesecake Recipe – Creamy Cookie Butter Delight

20 min Prep time	**20 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	**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	7 g	34 g	23 g
Calories	Protein	Carbs	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.