

Choco Fever Dream

No Bake Biscoff Cheesecake Cups

15 min Prep time	**15 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	**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	5 g	24 g	18 g
Calories	Protein	Carbs	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.