



Bec's Biscoff Cheesecake

Base

300g Biscoff biscuits
125g melted butter

Filling

500g cream cheese
100g icing sugar
250g Biscoff smooth spread
1 tsp vanilla extract
300ml double cream

Ganache topping

150g Caramilk chocolate (or milk/dark chocolate if you prefer)
150ml thickened cream

1. Line a 20cm cheesecake tin with baking paper
2. Process biscuits to a fine crumb and stir in melted butter. Should be consistency of wet sand
3. Press crumb evenly into the base of cake tin and keep in fridge while you make the filling
4. Beat cream cheese, vanilla, sugar and spread until smooth
5. Add double cream and beat slowly and steady until the mixture is thick and holds its shape
6. Pour filling over base and smooth the top. Refrigerate overnight or at least 5-6 hours
7. To make ganache, heat cream in a small saucepan until just before boiling point. Take cream off the stove and add broken pieces of chocolate. Make sure each piece is submerged below the cream and set a timer for 2 mins. Then continually stir in a circular motion in the middle of the saucepan until cream and chocolate come together into a ganache. Drizzle over cheesecake for decoration.