

Biscoff Cookie Butter Cheesecake

Makes: 12 slices
Prep Time: 30 minutes Chill Time: 8 hours
Total Time: 8 hours & 30 minutes

Ingredients

Biscoff Cookie Crust:

- 1 (8.8-ounce) package Biscoff cookies (about 250 grams)
- 1/3 cup unsalted butter, melted

Biscoff Cheesecake Filling:

- 16 ounces full-fat brick-style cream cheese, room temperature
- 1/4 cup powdered sugar
- 3/4 cup creamy Biscoff cookie butter
- 1 tsp ground cinnamon
- 1 tsp vanilla extract
- 1 cup heavy whipping cream, cold

Topping:

- 2/3 cup creamy Biscoff cookie butter
- 5 Biscoff cookies, crushed

Instructions

Make the Biscoff Cookie Crust:
Using a food processor, grind the Biscoff cookies into fine crumbs. Alternatively, place the cookies in a resealable plastic bag and crush them with a rolling pin. Transfer the crumbs to a medium bowl, add the melted butter, and stir until evenly combined.

Press the mixture firmly into the bottom and up the sides of a 9-inch springform pan. Use the bottom of a glass or measuring cup to pack the crust tightly. Place the pan in the freezer for 10 to 20 minutes while you prepare the filling.

Make the Cheesecake Filling:

In a large bowl, beat the cream cheese on medium speed until smooth and creamy, about 2 minutes. Scrape down the sides of the bowl, then add the powdered sugar, Biscoff cookie butter, cinnamon, and vanilla. Beat on medium-high speed until smooth and no lumps remain, about 2 to 3 minutes.

In a separate bowl, whip the cold heavy cream until stiff peaks form, about 3 to 5 minutes. Gently fold the whipped cream into the cream cheese mixture with a rubber spatula until fully combined.

Remove the crust from the freezer and spread the filling evenly over it, smoothing the top with an offset spatula. Cover tightly with plastic wrap or aluminum foil and refrigerate for at least 8 hours, preferably overnight.

Decorate:

Once the cheesecake is completely set, remove the sides of the springform pan. Place the remaining Biscoff cookie butter in a microwave-safe bowl and heat in 5- to 10-second intervals until melted and pourable, but not hot.

Transfer the melted cookie butter to a piping bag and snip off a small opening. Pipe drips around the edges of the cheesecake, then fill in the center with the remaining cookie butter. Smooth it gently with an offset spatula and sprinkle the crushed Biscoff cookies over the top. Refrigerate until ready to serve. Slice with a sharp knife, wiping the blade between cuts for neat slices.

Chef's Notes:

- Cream cheese: Use full-fat brick-style cream cheese, not the spreadable kind sold in tubs. The extra moisture in tub cream cheese can prevent the filling from setting properly.
- Cookie butter: Use creamy Biscoff cookie butter for the smoothest filling and topping.
- Make ahead: The cheesecake can be assembled up to 2 days ahead. Keep it covered in the refrigerator until ready to decorate and serve.
- Freezing: Freeze the set cheesecake, well wrapped in plastic wrap and aluminum foil, for up to 3 months. Thaw overnight in the refrigerator.
- Storage: Store leftovers covered in the refrigerator for up to 5 days.
- Pan size: A 9-inch springform pan is recommended. A 10-inch pan will work, but the cheesecake will be slightly thinner.