

## Mini Orange Vanilla Cheesecakes with Biscuit Base

Sweet Orange and Vanilla Mini Cheesecakes

**TIME**  
**20 min**

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### INGREDIENTS

For the Biscuit Base:

200 g speculoos or butter biscuits

80 g butter, melted

For the Cheesecake Filling:

250 g cream cheese or mascarpone

200 ml heavy cream, very cold

80 g powdered sugar

Zest of 1 orange

1 tsp vanilla extract

2 gelatin sheets

2 tbsp orange juice

For the Topping:

Whipped cream for topping

Orange jam or jelly

Orange slices or zest for garnish

### DIRECTIONS

1. Prepare the Biscuit Base: Crush the biscuits into fine crumbs using a food processor or rolling pin.
2. Mix the crumbs with the melted butter until evenly coated.
3. Form the Crust: Press the mixture firmly into the bottom of individual molds or dessert rings.
4. Refrigerate for 20 minutes to allow the crust to set.
5. Soften the Gelatin: Place the gelatin sheets in cold water and let them soak until softened.
6. Dissolve the Gelatin: Warm the orange juice slightly and dissolve the softened gelatin in it.
7. Allow the mixture to cool slightly.
8. Prepare the Cheesecake Mixture: In a bowl, beat the cream cheese with powdered sugar, orange zest, and vanilla extract until smooth.
9. Add the Gelatin Mixture: Stir the orange juice and gelatin mixture into the cream cheese mixture until fully combined.
10. Whip the Cream: Whip the cold heavy cream until soft peaks form.
11. Gently fold it into the cheesecake mixture to create a light mousse texture.
12. Fill the Molds: Spoon the mousse mixture over the chilled biscuit bases and smooth the tops.
13. Chill the Cheesecakes: Refrigerate for at least 4 hours, or until fully set.
14. Add the Topping: Spread a thin layer of orange jam or jelly over the surface.
15. Top with whipped cream and garnish with orange slices or zest.

### SWAPS & NOTES

from fresh orange zest and juice perfectly complement the smooth cream cheese filling, while the speculoos base adds a warm, caramelized spice flavor.

Topped with a glossy layer of orange jelly and a swirl of whipped cream, these mini cheesecakes feel like something straight from a bakery display.

Best of all, because they're no-bake desserts, they're simple to prepare and ideal for making ahead of time.

Why I Love This Recipe There are plenty of cheesecake recipes out there, but this one stands out for several reasons.

