

## The Ultimate No-Bake Biscoff Cheesecake: A Cookie Butter Masterpiece

250g (about one full pack), finely crushed.



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

Biscoff Cookies: 250g (about one full pack), finely crushed.

Unsalted Butter: 6 tablespoons, melted.

Salt: A tiny pinch to balance the sweetness.

Full-Fat Cream Cheese: 500g (two 8oz blocks), softened to room temperature.

Lotus Biscoff Spread (Smooth): 1 cup.

Powdered Sugar: 1/2 cup, sifted.

Heavy Whipping Cream: 1 1/4 cups, cold.

Vanilla Extract: 1 teaspoon.

Lotus Biscoff Spread (Smooth): 1/2 cup, melted.

Biscoff Cookies: 2-3 extras for crumbling on top.

Swaps and Notes:

**The Spread:** While Lotus is the gold standard, you can use any brand of "cookie butter." Ensure you use the smooth variety for the filling to maintain that silky texture.

**The Cream:** Do not use "cool whip" or pre-whipped toppings if you want that premium mouthfeel. Use real heavy whipping cream (at least 36% fat content) to ensure the cheesecake sets properly without gelatin.

**Room Temp is Key:** I cannot stress this enough—your cream cheese must be completely soft. If it's cold, you will end up with tiny lumps of cheese in your filling that no amount of whisking can fix.

Step-by-Step Instructions:

1. Prepare the Crust:

2. Whip the Cream:

3. Cream the Base:

4. The Fold:

5. Fill and Chill:

6. The Biscoff Drip:

Tips for Success:

**The Springform Secret:** To get those perfectly clean edges, run a thin knife around the edge of the pan before releasing the spring.

**Sift Your Sugar:** Powdered sugar often has small clumps. Sifting it ensures your filling is as smooth as silk.

**Don't Rush the Chill:** Because this recipe doesn't use gelatin, it relies on the fat in the cream and cheese to set. Cutting it too early will result in a "mousse" rather than a cheesecake.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 540 kcal

Total Fat: 38g

Saturated Fat: 22g

Protein: 6g

Carbohydrates: 44g

Sugar: 32g

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

## DIRECTIONS

1. **Prepare the Crust:** In a food processor, pulse the Biscoff cookies until they reach a fine crumb consistency. Pour in the melted butter and pinch of salt, then pulse again until the mixture looks like wet sand. Press the mixture firmly into the bottom and slightly up the sides of a 9-inch springform pan. Use the bottom of a flat glass to ensure it is packed tight. Chill in the freezer for 15 minutes while you make the filling.
2. **Whip the Cream:** In a chilled bowl, beat the heavy whipping cream until stiff peaks form. Be careful not to over-beat it into butter! Set this aside in the fridge.
3. **Cream the Base:** In a large mixing bowl, beat the softened cream cheese and powdered sugar together until smooth and airy. Add the cup of Biscoff spread and vanilla extract, beating again until the color is uniform and the mixture is fluffy.
4. **The Fold:** Gently fold the whipped cream into the Biscoff cream cheese mixture using a spatula. Do this slowly to keep as much air in the mixture as possible. This is what gives the cheesecake its "premium" light yet rich texture.
5. **Fill and Chill:** Spoon the filling onto the chilled crust and smooth out the top with an offset spatula. Cover the pan with plastic wrap and refrigerate for at least 6 hours, though overnight is highly recommended for the best sliceable consistency.
6. **The Biscoff Drip:** Once the cheesecake is fully set, remove it from the springform pan. Melt the remaining 1/2 cup of Biscoff spread in the microwave for 20-30 seconds until fluid. Pour it over the top of the

cheesecake, letting some drip down the sides for that professional "bistro" look. Top with crushed cookies and whole cookies if desired.

7. **Tips for Success: The Springform Secret:** To get those perfectly clean edges, run a thin knife around the edge of the pan before releasing the spring.
8. **Sift : Your Sugar:** Powdered sugar often has small clumps. Sifting it ensures your filling is as smooth as silk.
9. **Don't : Rush the Chill:** Because this recipe doesn't use gelatin, it relies on the fat in the cream and cheese to set. Cutting it too early will result in a "mousse" rather than a cheesecake.
10. **Serving Suggestions and Pairings:** This cheesecake is incredibly rich, so I recommend serving it with a side of tart berries-like raspberries or blackberries-to cut through the sweetness.
11. **For a beverage pairing,** a strong espresso or a dark roast coffee is the perfect companion to the caramelized cinnamon notes of the Biscoff. If you are serving this at a dinner party, a glass of Tawny Port makes for a sophisticated dessert pairing.
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14. **Saturated : Fat:** 22g
15. **Protein:** 6g
16. **Carbohydrates:** 44g
17. **Sugar:** 32g
18. **Storage and Leftover Tips:** Keep your Biscoff cheesecake refrigerated at all times. It will stay fresh and delicious for up to 5 days if kept in an airtight container or tightly wrapped.
19. **Pro : Tip:** This cheesecake actually freezes beautifully! Wrap individual slices in parchment paper and then foil. They can be frozen for up to 3 months. Simply thaw in the fridge for an hour before eating.
20. **More Recipes You Will Love:** If you enjoyed this decadent treat, you have to try some of my other personal favorites:
21. **This : No-Bake Oreo Cream Pie** - Another effortless classic for when you need a dessert fast.
22. **These : Chocolate Chip Cookie Dough Brownie Bombs** - For the ultimate indulgence.
23. **The : Best Peanut Butter Brownies** - If you love nut-butters and rich chocolate.
24. **This : Grasshopper Pie** - A minty, chocolatey no-bake delight.
25. **This : Edible Cookie Dough** - Perfect for those late-night cookie butter cravings.

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## TIPS FOR SUCCESS

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-no-bake-biscoff-cheesecake-a-cookie-butter-masterpiece/>