

Creamy Vegan Biscoff Cheesecake Everyone Will Want a Second Slice

2 cups Biscoff cookies, crushed 6 tablespoons vegan butter, melted



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25 min

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INGREDIENTS

Whether you are making it for a celebration or just because you love Biscoff, this recipe is an easy win. One slice in, and it is easy to see why it deserves a permanent spot in the no-bake dessert lineup.

DIRECTIONS

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SWAPS & NOTES

Vegan cream cheese is the base that gives this cheesecake its tangy, classic flavor, so choose one you already enjoy eating.

Coconut cream helps create a lighter, silkier texture, but be sure to use the thick chilled portion from the can for the best consistency. If you want a firmer cheesecake, chilling it overnight is ideal.

For a slightly sweeter dessert, you can add a little more powdered sugar, though the cookie butter already brings quite a bit of sweetness.

If Biscoff cookies are unavailable, a similar spiced cookie can work for the crust, but the signature flavor really comes through best with the original style. A springform pan makes serving much easier, especially if you want neat, bakery-style slices.

TIPS FOR SUCCESS

The biggest key to a smooth filling is making sure the vegan cream cheese is softened before mixing.

Cold cream cheese can leave lumps, and this dessert really shines when the filling is silky and uniform. It also helps to chill the cheesecake long enough to fully set.

While six hours will work, overnight chilling gives the cleanest slices and the best texture.

If the topping cookie butter feels too thick to drizzle, warm it very gently in short bursts until pourable, but do not overheat it. For the cleanest presentation, wipe your knife between slices.

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