



Spiced cookies no bake Cheesecake

Make a delicious spiced cookies cheese cake without using the oven. The bottom is made with the typical Dutch spiced cookies 'kruidnootjes'. You can also use other spiced cookies.

Boodschappenlijstje



FunCakes Flavour Paste Spiced Biscuit
100g
F56200
€5.05



Patisse Parchment Paper Sheets
38x30cm pk/20
P01733
€3.95



Dr. Oetker Tradition Springform
Ø26x6,5cm
DRO1435
€16.99



FunCakes Acetate Foil 5,5cmx20m
F83100
€5.55

Ingredients

- FunCakes mix for Bavarois 150g
- FunCakes Flavouring paste Speculaas
- 350g ginger nuts (crumbled) + sprinkles for decoration
- 180 ml water
- 250 ml whipped cream
- 400g Monchou (cream cheese)
- 100 grams melted butter

Requisites

- FunCakes Acetate Roll 5.5cm
- Patisse Baking sheet
- Dr. Oetker Springform Ø26x6.5cm

Step 1: Make the bottom of the spiced nuts

Place a sheet of baking paper on the bottom of the springform tin and draw the rim around it. Wet the inside edge of the springform tin with a little water and stick the acetate sheet on the inside. Add the melted butter to the peppercorn crumbs and spread it over the bottom of the springform pan, pressing well. Put this in the fridge for 15 minutes to allow the bottom to harden.

Step 2: Make the Cream Cheese (monchou)

Meanwhile, put the monchou in a mixing bowl and mix for 4 minutes on high speed so that it is lump-free and smooth. Gradually add the whipping cream and beat together with the monchou until smooth. Prepare 150 grams of FunCakes mix for Bavarois with 180 ml water and fold this into the whipped cream/monchou mixture. Add the FunCakes flavour paste speculoos to taste. Spread the mixture over the peppercorn base and leave to set in the fridge for at least 3 hours. Decorate the cake with sprinkles before serving.