Strawberry Cheesecake Biscoff: American Cream Dessert

Silky cream cheese and tart strawberries balanced by caramelised biscuit crumbs



PREP	TOTAL	SERVES	CALORIES
20 min	4 hr 20 min	8 servings	580 kcal

Ingredients

- 30 Lotus Biscoff cookies, about 100 g, crushed
- 1/2 cup unsalted butter, 100 g, melted
- 450 g full -fat cream cheese, 16 oz, room temperature
- 1/2 cup granulated sugar, 100 g
- 1 tsp vanilla extract
- 240 g heavy cream, 1 cup, cold
- 1/2 tsp sea salt
- 200 g fresh strawberries, hulled and chopped
- 1/4 cup granulated sugar, 50 g
- 1 tbsp cornstarch
- 2 tbsp water, cold
- 1 tbsp lemon juice
- 2 tbsp crushed Lotus Biscoff cookies, for topping
- 2 tbsp Biscoff spread, melted, optional drizzle

Instructions

1. Prepare the base: Crush the Biscoff cookies in a resealable bag using a rolling pin. Mix the crumbs with melted butter until the texture resembles wet sand. Press this mixture firmly into a 23 cm (9 -inch) springform pan.
2. Bake the crust: Bake the base at 177 °C (350 °F) for 10 minutes. Remove the pan and let it cool to room temperature. Baking the crust prevents the base from becoming soggy once you add the filling.

3. Mix the cheese: Beat the cream cheese with an electric hand mixer until smooth. Gradually mix in the granulated sugar and vanilla. Ensure the mixture is fully blended to avoid grainy pockets of sugar.
4. Fold in cream: Whip the cold heavy cream in a separate bowl until soft peaks form. Gently fold the whipped cream into the cream cheese mixture. Use a light touch to keep the batter airy and light.
5. Add fruit and set: Fold in the chopped strawberries and sea salt for even distribution. Pour the batter over the cooled crust and smooth the top with a spatula. Cover loosely and refrigerate for at least 4 hours until firm but springy.
6. Make strawberry sauce: Combine chopped strawberries, sugar, and cornstarch dissolved in cold water in a saucepan. Stir constantly over medium heat for 5–7 minutes until silky. Stir in lemon juice and cool the sauce completely.
7. Assemble the dessert: Remove the cake from the fridge and let it sit for 5 minutes. Spoon the cooled sauce over the top and sprinkle with Biscoff crumbs. Drizzle with melted Biscoff spread if you want a caramelised flavour.

Notes

What to serve with itPlace each slice on a plate with a fresh strawberry wedge and a dusting of powdered sugar. You may add a drizzle of vanilla-infused whipped cream to increase the indulgence. For a more formal presentation, garnish the plate with edible glitter or a thin ribbon of Biscoff-infused caramel.

Storing and reheatingKeep the assembled cheesecake chilled in the refrigerator until you are ready to serve. You can store the cheesecake in the freezer for up to 2 days. If you choose to freeze it, thaw the dessert slowly in the refrigerator to maintain the creamy consistency of the filling.