

Three cupcakes are arranged horizontally on a light-colored marble surface. Each cupcake is in a white paper liner and has a swirl of white frosting topped with a decorative drizzle of dark chocolate. The text 'LOTUS CHEESECAKE' is overlaid in the center of the image in a multi-colored, outlined font.

LOTUS CHEESECAKE

Cheesecake Crust

1 package Biscoff cookie
crumbs

1/3 cup light or dark brown
sugar

1/2 cup melted unsalted
butter

Cheesecake Batter

1 cup heavy cream

16 oz full fat brick cream
cheese, room temperature

1/3 cup white sugar

2 tablespoons sour cream or
plain yogurt

1 teaspoon lemon juice

1 teaspoon vanilla extract

Cheesecake Drizzle

1 cup Lotus spread,
melted and mixed

1/4 cup reserved
Biscoff cookie crumbs

Step 1:

Move the oven rack to the middle position and preheat the oven to 350°F.

Line 2 cupcake trays with cupcake liners and put it on the side.

Take the bowl of your stand mixer and put it into the freezer.

In a food processor (or Ziploc bag), pulse (or smash) the cookies until they are fine crumbs.



Step 2:

Melt down the unsalted butter in the microwave.

Mix the melted butter and crushed Biscoff cookies in a bowl until evenly combined.

If you want to keep some for the topping, measure out $\frac{1}{4}$ cup of the mixture and put it in a small bowl. Cover with plastic wrap and refrigerate until later.



Step 3:

Pour 1 tablespoon of crumbs into each cupcake cavity.

Press down and flatten the cookie mixture into an even layer. A good way to do this is using the back of the tablespoon.

Bake the crust in the oven until the color is deep and it smells delicious – about 5 to 7 minutes. Let it cool completely before you put the filling inside.



Step 4:

Take the bowl of the stand mixer out of the freezer. Now that it's cold, beat the heavy whipping cream until stiff peaks form.

You don't want to over mix the cream or it will curdle and will be droopy and liquid.

Move the whipped cream into another bowl and put it in the fridge until it's needed.



Step 5:

In a large bowl, pour in the softened cream cheese and the sugar. Beat this until smooth and creamy.

Add in the vanilla extract, lemon juice, and sour cream. Mix until creamy.

The smoother your batter is, the better. If there are lumps, your cheesecake will be lumpy!



Step 6:

Take the whipped cream out of the refrigerator.

Using a spatula, fold the whipped cream into the cream cheese mixture.

You want it to be all combined, with no more white streaks inside.

The mixture should be stable and fluffy, sort of like a cloud.



Step 7:

Take the cooled crust out of the freezer.

Scrape all of the cream cheese filling into the cooled crust.

Using a spoon or offset spatula, spread the cream cheese filling into an even and smooth layer.

Use all of the batter so the cheesecakes are full to the top.



Step 8:

Put the Lotus Biscoff spread in a bowl and microwave it for 30 seconds until it's liquidy and melted. Give it a good mix.

Using a piping bag (or Ziploc bag), pour the melted spread inside. Snip off a small corner and pipe around the tops of the cheesecake in a squiggle pattern.

If you don't want to transfer the spread, then just use a spoon and slowly spoon small amounts all over the tops.



Step 9:

If you want to add the remaining $\frac{1}{4}$ cup cookie crumb mixture on, sprinkle it on top of the lotus spread. Drizzle more spread on top.

Put the cheesecake into the refrigerator to set for about 6-8 hours. The topping should be hardened, the cheesecake set, and the crust firm.

When you're ready to serve it, take it out and serve cold. It can be kept covered in the refrigerator for 5 days or covered in the freezer for 1 month.

Let's see your masterpiece! 😊

