

# CHRISTMAS CHEESECAKE



🕒 Prep Time: 45 mins

🕒 Bake Time 55-60 mins

🕒 Total Time : 5 h 45 mins

Yield: serves at least 12

## Ingredients

### Spekulatius Biscuit Crust:

2 ½ cups (250 g) of Spekulatius Biscuits

⅓ cup (80 g) of butter

3 tbsp (40 g) of brown sugar

### Gingerbread Cheesecake Layer

28 oz (800 g) of cream cheese

1 cup (100g) gingerbread with or without chocolate

4 big eggs

1 tbsp of starch

1 cup (200 g) of sugar

2 tbsp agave syrup ¾

1 tsp vanilla extract

1 tsp bitter almond extract

¾ cup (200 g) of sour cream

1 tsp cinnamon

Pinch of salt

### Glühwein Glaze

1 cup (250 ml) Glühwein (mulled wine)

1 package of red glaze

2 tbsp of sugar

### Preparation

For the crust, grind up the biscuits in a food processor. Once there are no bigger pieces visible add the melted butter + brown sugar and mix together. Place a baking sheet on the bottom of your springform and pour the biscuit/butter mixture into your form. I am always using a tablespoon to press it into the form and create an even layer. When done, place the crust in the fridge for about 30 mins.

Preheat oven to 356F (180°C). Put about 1 inch (2 cm) of water into the baking tray. The cake will be placed into the water for cooking. Make sure you properly seal the springform pan with several layers of aluminum foil.

This gives you enough time to prepare the cheesecake-gingerbread layer. First prepare gingerbread crumbs. No food-processor needed, I just use my fingers to create tiny crumbs. In the next step pour the cream cheese into a bowl and mix with sugar until smooth and combined. Using a mixer add one egg at a time and mix for about 30 seconds after each egg. Now add the sour-cream, starch, vanilla extract, bitter almond extract, cinnamon, salt, agave syrup, and gingerbread crumbs. Mix all ingredients into the cream-cheese/egg mixture, using a spoon until it looks even. Now its time to poor the cheesecake layer onto the refrigerated crust and bake it for about 55 - 60 mins. When you take the cake out it should be form but the middle can still be a little bit gooey. Take it out of the oven and let it cool down, then put it in the fridge for about 1h. The cake needs to be cold for the glaze .

For the glaze mix the red glaze powder with sugar and Glühwein. Bring it to a boil and after it cooled down for about 3-5 mins poor it on the cake. Then refrigerate again and feel free to decorate :)