



CHRISTMAS APPLE AND ALMOND BISCUIT CHEESECAKE



QimiQ BENEFITS

- Bake stable
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

INGREDIENTS FOR 1 LOAF TIN(S)

2 Strudel dough sheets

FOR THE FILLING

250 g QimiQ Classic, unchilled

350 g Cream cheese

120 g Sugar

8 g Vanilla sugar

20 g Corn flour / starch

3 Egg(s)

2 small pinch(es) Cinnamon

FOR THE TOPPING

50 g Walnuts, coarsely chopped

30 g Cranberries, dried

50 g Spekulatius spiced cookies, broken into pieces

2 Apple(s), peeled, finely diced

METHOD

1. Preheat the oven to 140 °C (air circulation).
2. Place the 2 strudel pastry sheets on top of each other into a loaf tin lined with baking paper.
3. For the filling: blend the ingredients together until smooth using an immersion blender.
4. For the topping: mix the ingredients together.
5. Pour the filling into the pre-prepared loaf tin and cover with the topping.
6. Bake in the preheated oven for approx. 40 minutes. Allow to cool for approx. 4 hours before serving.