

## 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.