



# CHRISTMAS APPLE AND ALMOND COOKIE 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 PAN(S)

2 Strudel (filo) pastry sheets

### FOR THE FILLING

250 g QimiQ Classic, room temperature

350 g Cream cheese

120 g Sugar

8 g Vanilla sugar

20 g Corn 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 an oven to 280 °F (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.