



No bake cheesecake with honey syrup waffle



Ingredients

- 32 Henri Willig syrup waffles with honey
- 1200 gr cream cheese
- 80 gr granulated sugar (optional)
- 296 gr nougatine
- 150 gr vanilla sugar (vanilla injection sugar)
- 2 vanilla pod
- 1000 ml of whipped cream
- 40 gr cream stabiliser (such as Whip it, Sahnesteif or Cremfix)
- Greased cake tin

Cheesecake lovers, get ready for an irresistible variation on the classic cheesecake! We present our recipe for Cheesecake with honey syrup wafers - a true slice of heaven on a plate. This no-bake cheesecake combines the creaminess of cream cheese with the sweet crunch of Henri Willig honey syrup wafers. With a simple preparation and a few hours in the fridge, you have a wonderful dessert to enjoy.

Preparation

- 1: Crumble the honey wafers.
- 2: Beat the cream and stabiliser, then add the cream cheese, vanilla sugar, (the optional granulated sugar) and vanilla from the pod. Mix gently until there are no lumps.
- 3: Add the nougatine and mix.
- 4: Heat the biscuit crumbs briefly in the microwave or in a pan so that the syrup melts a little. Place a layer of 2/3 of the biscuit crumbs in the cake tin and press down a little.
- 5: Put half the cream on that layer, level it, then layer the other part of the crumb, followed by the rest of the cream.
- 6: Cut the remaining honey wafers into pretty shapes and decorate the cheesecake with them.
- 7: Put them in the fridge for at least 3 hours to stiffen completely.

Making no-bake cheesecake with honey syrup waffle

Put this cheesecake with honey syrup waffle on your dessert list. Order the necessary ingredients from our webshop and impress your guests with this no-bake cheesecake. The soft and creamy filling, enriched with treacle wafers, gives a flavour everyone will enjoy. Chill, cut a point and enjoy this delicious dessert. Enjoy!