



Cheese Cake with Honey Syrup Waffles



Ingredients

- 15 regular sized Henri Willig honey syrup waffles
- 600 gr cream cheese
- 40 gr caster sugar (optional)
- 150 gr nougatine
- 75 gr vanilla sugar (vanilla infused sugar)
- 1 vanilla pod
- 500 ml whipping cream
- 20 gr cream stabilizer (like Whip it, Sahnesteif or Cremfix)
- greased pie tin

Bereidingswijze

How to:

Crumble 12 of the 15 syrup waffles. Whip the cream and stabilizer, then add the cream cheese, the vanilla sugar, (the optional caster sugar), the vanilla scrapped out of the pod. Mix carefully until there are no lumps. Add the nougatine and mix.

Heat the biscuit crumbs shortly in the micro wave or in a pan, so that the syrup melts a bit. Put a layer of 2/3 of the cookie crumb in the pie tin and press a little to firm up. Put half the amount of cream on that layer, even it out, then make a layer of the other part of the crumb, followed by the rest of the cream.

Cut up the 3 remaining syrup waffles in nice shapes, and decorate the cheese cake with them. Put for at least 3 hours in the fridge to fully set.

Enjoy!