

# Biscoff Dulce de Leche Meringue Cheesecake

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: a 9" Cheesecake

Total time: 2 hours plus 8 hour on the fridge  
(overnight)

Active time: 30 minutes for making the crust and  
cheesecake, 10 minutes for making the meringue

Baking time: 1 hour and 10 minutes

Equipment: baking sheet, springform pan or pie  
dish, stand mixer or handheld electric mixer

## My Prep:

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## Ingredients:

### Biscoff cookie crust:

- Butter (salted or unsalted) - 8 Tbsp, 113g
- Biscoff cookies - 27 cookies (about  $\frac{3}{4}$  of a package), 214 g
- Natural granulated sugar (you can use traditional white) - 3 TBSP, 44g

### Cheesecake filling:

- Cream cheese, at room temperature - 5 (8 oz) packages
- Raw sugar -  $1\frac{3}{4}$  cup
- Freshly squeezed lemon juice - 2 TBSP

## Steps:

### To make the crust:

Preheat oven to 350°. Wrap the outside of a 9" springform pan with several long pieces of aluminum foil to prevent water from seeping through. Press it tight all the way to the top. Place pan in a baking sheet.

Melt the 8 tablespoons of butter.

Pulse the 27 cookies with the 3 tablespoons of sugar in a food processor, just until the crumbs are pinhead sized. With the processor running, pour the melted butter through the opening in the lid. Open the lid and fluffing with a fork make sure the butter is well distributed. Press several more times if necessary.

- Vanilla extract – 1  $\frac{1}{2}$  to 2 Tsp
- Almond concentrate or extract –  $\frac{1}{4}$  Tsp
- Pure (canned) coconut milk, preferably full fat –  $\frac{1}{4}$  cup
- Unbleached all purpose flour – 3 TBSP
- Eggs, at room temperature – 5, large
- Egg yolks, at room temperature – 2, from large eggs
- Canned dulce de leche –  $\frac{1}{2}$  cup, 190g
- Water – 2 to 3 TBSP

#### Italian Meringue:

- Water –  $\frac{1}{4}$  cup
- Raw sugar –  $\frac{1}{2}$  cup
- Lemon – about  $\frac{1}{2}$  plus a slice to rub the bowl and attachment
- Egg whites, at room temperature – 2
- Cream of tartar –  $\frac{1}{4}$  Tsp

Transfer cookie crumbs to pan and press them until they are compact. You can use a small cup with a flat bottom to help you press them down. Bake for 5 to 6 minutes, until the crumbs look compact and golden. Remove from oven. Let it cool while you make the filling.

As soon as you remove the crust from the oven, increase the temperature to 425°.

To make the cream cheese filling:

Place the 5 cream cheeses in the bowl of a stand mixer with the wire (whisk) attachment attached (if you are using a hand mixer use the beaters). Beat on medium-low speed (#2 in the stand mixer) until cream cheese is smooth and creamy, about 2 minutes. Stop the mixer and scrape down the sides and bottom of the bowl with a silicone spatula to make sure there are no big lumps of unbeaten cream cheese. Beat an additional minute. Scrape one more time if necessary.

(Scraping the sides and bottom of the bowl several times throughout the process is key to making the mixture smooth and bubble-free.)

Slow down to minimum speed and gradually add the 1  $\frac{3}{4}$  cup of sugar. Mix 1 minute. Add the 2 tablespoons of lemon juice, the teaspoon of vanilla and the  $\frac{1}{4}$  teaspoon of almond extract (if using) and mix until incorporated. Add the  $\frac{1}{4}$  cup of coconut milk. Stop mixer and scrape the walls and bottom of the bowl once more to make sure there are no big chunks of cream cheese. Add the flour and wait for it to incorporate. Add the eggs and egg yolks, one at a time. Stop beating as soon as the last yolk is incorporated. Scrape the sides and bottom of the bowl once more. Beat on minimum speed for an additional minute.

Place the pan with the crust on a baking tray. Pour in the cream cheese filling. Fill baking tray with water half way thru and carefully transfer

My recipe highlights:

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everything to your oven already in 425° (you can do it vice versa if you prefer; transfer the tray to the oven and fill it halfway with water, but you need to act fast so the oven temperature doesn't drip much). Bake for 7 minutes. Lower the temperature to 275° and bake for 1 hour and 10 to 15 minutes, until the filling is firm but the center is wobbly when shaken.

Extra notes:

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Turn off the oven and leave the cheesecake with the oven door ajar for 10 to 15 minutes, then take it out and let it cool completely. Cover the pan with plastic seal or aluminum foil (not touching the cheesecake). Chill in the fridge for 8 to 10 hours, preferably overnight.

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To serve, mix the dulce de leche with 2 tablespoons of water until just incorporated. Add a third tablespoon for a thinner consistency if needed and mix. You can add more water if you prefer a thinner consistency. Spread over cheesecake. Place it in the fridge again while you make the Italian meringue. This will help the dulce de leche set a bit so it doesn't get mixed with the meringue.

To make the Italian meringue:

Make sure that the mixer bowl and the wire accessory are very clean and free of any grease residue. Any fat will prevent the egg whites from rising. Move the mixer as close to the stove area as possible.

In a small saucepan pour the  $\frac{1}{4}$  cup of water. Add the sugar in the middle it to prevent granules sticking on the saucepan walls.

Rub the bottom, the sides of the bowl and the wires of the whisk with a lemon cut in half. Drop the  $\frac{1}{2}$  teaspoon of lemon juice. Add the 2 egg whites and  $\frac{1}{4}$  teaspoon of the cream of tartar. Beat on low speed for 30 seconds to distribute everything. Increase speed to medium (#4 in the stand mixer) and beat until soft peaks form.

Immediately start heating the sugar and water on high heat until a candy thermometer reaches 240°. Be stand by as soon as it goes beyond 225°.

As soon as it reaches 240°, remove from heat and in a thin but continuous stream add the syrup to the whites while the mixer is still running (try to prevent pouring sugar too near to the edge). Beat for 2 minutes then increase speed to medium-high (#6 in the stand mixer). Beat for an additional 2 to 3 minutes, until the bowl feels at room temperature on the outside.

Scrape it over the dulce de leche layer. Decorate creating soft peaks or waves with a silicone spatula or upside-down spoon. You have to work the meringue relatively quick, it will look a bit broken if smeared when too cool, even if it's completely safe to eat. If you need to make it smooth again, transfer as much as you can to the mixing bowl and mix for 20 to 30 seconds in the lowest speed. Make sure it doesn't have any traces of dulce de leche or it can collapse.

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