



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

Preparation

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Crumble the honey wafers. 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. Add the nougatine and mix. 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 slightly. Put half the cream on top of that layer, level it, then make a layer of the other part of the crumb, followed by the rest of the cream.

Cut the remaining honey wafers into pretty shapes and decorate the cheesecake with them. Put them in the fridge for at least 3 hours to stiffen completely.

Enjoy!