

# MINI SPECULOOS CHEESECAKES

## Ingredients for 12 portions

### For the base:

- 120 g rolled oats
- 5 dates
- 60 ml liquid butter or plant-based alternative
- 3 tsp speculoos spice
- 1 pinch of salt
- 2 tsp Cinnamon

### For the Cheesecake filling:

- 200 g skyr or low-fat quark or plant-based alternative
- 2 eggs or plant-based alternative
- Juice of  $\frac{1}{4}$  organic lemon
- 1 tsp organic lemon zest
- 2 tsp baking powder
- 2 tsp cinnamon
- 3 tsp vanilla paste or powder
- 2 tsp speculoos spice

### Decoration:

- 1 apple
- 2 speculoos spice
- 1 tsp cinnamon

## Preparation:

1. Grind the oat flakes in a blender. Meanwhile, chop the dates. Mix the liquid butter, oat flakes, dates and spices in a bowl.
 
2. Place paper cups in the cavities of a muffin tray. Fill the bottom with the mixture and press down well with your fingers.
 
3. Mix the skyr, eggs, lemon juice and zest, baking powder, cinnamon, vanilla paste and speculoos spice with a hand mixer until smooth. Pour the mixture into the paper cups.
 
4. Bake at 180 °C top and bottom heat (160 °C circulating air) for about 20 min. Meanwhile, cut the apple into thin slices. Take the cheesecakes out briefly and garnish with apple slices. Then bake for another 10 min. Turn off the oven and leave the cheesecakes to cool with the oven door open.
 
5. Crush the speculoos biscuits and mix with cinnamon. Take out the cheesecakes and sprinkle with the mixture.
 

