



# No-Bake Cheesecake with Cookie Base

🕒 200–240 Min 🍷🍷🍷

## Preparation

### Ingredients 8 Portions

♦ = Kotányi Produkte

150 g	Christmas cookies or butter cookies
0.5 pcs.	Lemon
80 g	Butter
500 g	Cream cheese
300 g	Yogurt
75 g	Sugar
5 g	Gelatin, ground
150 ml	Water
2 tsp.	♦ Cinnamon, Ground
2 tbsp.	♦ Archive: Golden Milk Seasoning Mix
1 pcs.	♦ Bourbon Vanilla Pods, Whole
1 pinch	♦ Sea Salt, Coarse

- 1 First place the cookies in a freezer bag and use a rolling pin to crush them up finely. Then melt the butter in a pan and stir in the cookie crumbs along with a pinch of salt and cinnamon.
- 2 Now spread the mixture over the base of a cake tin (26 cm diameter) until it is around 1.5 cm thick and press down firmly. Then allow to chill in the fridge for around 3 hours until the base is firm.
- 3 Gently heat half of the yogurt with 2 tablespoons of the Golden Milk Mix in a bain-marie (do not exceed 60 °C) and mix well. In another bowl, mix together the cream cheese and the rest of the yogurt. Now stir in the juice of half a lemon and the pulp from the vanilla pod. Use a whisk to mix the Golden Milk yogurt cream until you get a creamy texture.
- 4 Now stir the gelatin in a pan of cold water. Add the sugar to the pan and heat a little. The gelatin and sugar should dissolve.
- 5 Then quickly stir the gelatin into the cream. Once ready, spread the cream evenly across the cookie base then chill. Ideally allow to rest in the fridge for 3–4 hours.

**HINT:** The no-bake cheesecake can be topped with a variety of different ingredients such as nuts or fresh fruit.

