

No-Bake Cheesecake with Cookie Base

200–240 Min

Preparation

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.

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