Salted Pure Honey Cheesecake

EASY • 4 HOURS 20 MINS

This is honey at its most elegant. A buttery biscuit base topped with a silky, salted Capilano Pure Honey cream cheese filling that sets beautifully in the fridge (yep, no oven required).

SKILL LEVEL	PREP TIME	CHILL TIME	SERVINGS
Easy	20 mins	4 hours or overnight	10-12

Ingredients

Base

- 250g store-bought plain sweet biscuits
- 125g unsalted butter, melted

Method

1. Grease and line the base of a 22–24 cm springform tin.
2. Place the biscuits in a food processor and blitz to fine crumbs. Add the melted butter and pulse until the mixture resembles wet sand. Press firmly into the base of the tin using the back of a spoon or glass. Chill in the fridge while you prepare the filling.

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Filling

- 500 g full-fat cream cheese, softened
- ½ cup Capilano Pure Honey
- 1 tsp vanilla extract
- ½ tsp fine sea salt
- 1½ cups thickened cream, cold
- Optional: fresh figs, to decorate

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

3. In a large bowl, beat the cream cheese until completely smooth and creamy, scraping down the sides as needed. Add the honey, vanilla and sea salt and beat again until fully combined and glossy.

4. In a separate bowl, whip the cold cream to soft peaks. Gently fold the whipped cream into the honey cream cheese mixture in two additions, using a spatula and light folding motions to keep the filling airy.

5. Spoon the cheesecake filling over the chilled base and smooth the top. Refrigerate for at least 4 hours, or preferably overnight, until set.

6. Just before serving, drizzle generously with extra Capilano Pure Honey and finish with fresh figs or berries.

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