

# AB's Honey & Macadamia Cheesecake

## What you will need

- 100g melted butter
- 350g gingersnap biscuits
- 500g cream cheese (softened)
- 175g AB's Macadamia Honey (or Yellowbox for a milder flavour)
- 300ml thickened cream
- 70g macadamia nuts (chopped)

## Method

1. Grease and line 20cm springform cake tin. Break apart gingersnap biscuits, then process in food processor. Add butter to biscuit, then continue to process until combined. Press combined mix into tin to form the base of the cheesecake, and place tin in freezer for 20 minutes to set.
2. Process cream cheese and AB's honey until smooth. Pour thickened cream, then continue processing until thick. Then stir in chopped macadamia into the mix.
3. Remove the gingersnap base from freezer, and evenly spread cream cheese mix. Cover cheesecake with plastic wrap, and put cheesecake into the freezer overnight, or until firm.

Allow 15 minutes for the cheesecake to soften before serving.

[www.simplyhoney.com.au](http://www.simplyhoney.com.au)

Adapted from recipe by Alanda Young at <https://www.indaily.com.au/eat-drink-explore>