



AB's Honey & Macadamia Cheesecake

This simple cheesecake recipe will wow your friends and family at your next get-together. Macadamia nuts and Macadamia Honey combine perfectly for a sweet nutty dessert.

PREP TIME: 35 MIN

COOK TIME: FREEZE UNTIL FIRM

INGREDIENTS

- 100g melted butter
- 350g ginger nut biscuits
- 500g cream cheese, softened
- 175g AB's Macadamia Honey (or your favourite AB's Honey variety)
- 300ml thickened cream
- 70g macadamia nuts, chopped



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DIRECTIONS

1. Grease and line 20cm springform cake tin.
2. Break apart ginger nut biscuits, then process in food processor. Add butter to biscuit and continue to process until combined.
3. Press combined mix into cake tin to form the base of the cheesecake, and place the tin in the freezer for 20 minutes to set.
4. Process cream cheese and honey in the processor until smooth. Pour in thickened cream and continue processing until thick. Stir chopped macadamia nuts into the mix.
5. Remove the ginger nut base from freezer, and evenly spread cream cheese mix over.
6. Cover cheesecake with plastic wrap, and freeze overnight or until firm.
7. Allow up to 15 minutes for the cheesecake to soften before serving.

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