

Labneh Cheesecake

(Hayatna Greek Yoghurt, Hayatna Laban)

Ingredients:

- 1 ½ cups crushed digestive biscuits
- ½ cup melted butter
- 1 cup **Hayatna Greek Yoghurt**
- ½ cup **Hayatna Laban**
- 250g cream cheese
- 1 tsp vanilla extract
- ½ cup sugar
- 2 eggs



Steps:



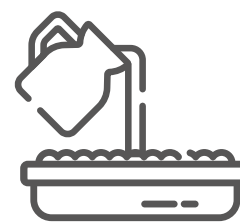
1. Preheat oven to 175°C and grease a springform pan.



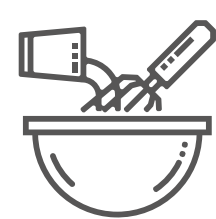
4. Add eggs one at a time, mixing gently.



2. Mix crushed biscuits with melted butter and press into the pan's base. Chill for 10 minutes.



5. Pour over the chilled biscuit base and bake for 40–35 minutes.



3. In a bowl, whisk **Hayatna Greek Yoghurt, Hayatna Laban, cream cheese, sugar, and vanilla** until smooth.



6. Let it cool, then refrigerate for at least 4 hours before serving.

