



Honey Matcha Cheesecake Sticks

EASY • 15 MINS

These creamy matcha cheesecake sticks are what dessert dreams are made of — rich white chocolate, a crisp biscuit base and signature earthy-sweet matcha flavour. Capilano Pure Honey brings a natural sweetness that ties it all together, giving every bite a smooth, balanced finish. Easy to slice, dip and share, they're the kind of no-bake treat that feels a little bit fancy- without the fuss.



SKILL LEVEL
Easy

PREP TIME
15 mins

COOKING TIME
3 hours in freezer

SERVINGS
12

Ingredients

- 200g arrowroot biscuits

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- 7 tbsp unsalted butter, melted
- 1 tbsp [Capilano Pure Honey](#)
- 500g cream cheese
- 1 cup thickened cream
- ½ cup icing sugar
- ¼ cup [Capilano Pure Honey](#)
- 1 tablespoon lemon juice
- 250g white chocolate
- 2 tbsp warm water
- 3 tbsp matcha powder

For the topping:

- 500g white chocolate
- 1 tbsp matcha powder
- 2 tbsp

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 hand harvested by 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

1. Line a 25cm springform cake tin with baking paper along the base and sides.
2. Add the arrowroot biscuits into a zip lock bag and use a rolling pin to smash into fine crumbs. Place the biscuit crumbs, melted butter and Capilano Pure Honey into a large bowl and mix well.
3. Spoon the crumb mixture into the lined tin and press down with your fingers to create an even biscuit base. Place the tin into the freezer for ten minutes so the base can firm up.
4. In a small bowl, use a matcha whisk or fork to mix the warm water and matcha powder. Set aside to cool.
5. Break the white chocolate into pieces and place into a medium-sized heatproof bowl. Put the bowl into the microwave and melt in 20 second increments, stirring in between, until melted. Set aside to cool
6. Add the cream cheese, double cream, icing sugar, Capilano Pure Honey and lemon juice to the bowl of an electric beater. Whisk on high for two minutes or until light and fluffy. Pour in the cooled melted white chocolate and cooled matcha liquid. Gently whisk to combine.
7. Spoon the matcha cheesecake mixture onto the biscuit base and smooth out with a spoon. Place into the freezer to set for three hours.
8. Remove the cheesecake from the tin and use a sharp knife to cut the cheesecake into 12 slices. Carefully poke a paddle pop stick into each cheesecake slice.
9. Line a tray with baking paper and place the cheesecake slices onto the tray. Freeze the cheesecake slices for 20 minutes to firm up again.
10. Break the white chocolate into pieces and place into a medium-sized heatproof bowl. Put the bowl into the microwave and melt in 20 second increments, stirring in between, until melted. Pour one quarter of the chocolate into a piping bag and chop off the tip.
11. Dip the cheesecake slices into the melted white chocolate, covering every side.
12. Dust over extra matcha powder. Then pipe over an extra drizzle of white chocolate. Place back onto the tray and into the freezer for 10 minutes to set.
13. Place the set Honey Matcha Cheesecake Sticks onto the serving plate and enjoy!
14. Store the remaining Honey Matcha Cheesecake Sticks in an airtight container in the freezer or up to five days. Remove the cheesecakes from the freezer ten minutes prior to serving.

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