GOAT CHEESE CHEESECAKE WITH SPICED WAFER CRUST

Prepared by: Beth McElwain, April 2018
Source: Foodnetwork.com

CRUST
6 tablespoons unsalted butter, melted, plus more for the pan
2 cups vanilla wafer crumbs, such as Nilla
¼ cup sugar
½ teaspoon ground cinnamon
½ teaspoon ground ginger
2 grates of fresh nutmeg
Pinch kosher salt

FILLING
Two 8-ounce packages cream cheese, at room temperature
One 12-ounce log goat cheese
1 ½ cups sour cream
4 large eggs
1 ½ cups sugar
2 teaspoons vanilla extract

For the crust: Butter a 9-inch springform pan. In a large mixing bowl, combine the butter, wafer crumbs, sugar, cinnamon, ginger, nutmeg and salt. Stir together until well combined and homogenous. Use your fingers to press the crumb mixture onto the bottom of the pan and about halfway up the sides. Reserve.

For the filling: Preheat the oven to 350 degrees. In an electric mixer with a paddle attachment, beat the cream cheese and goat cheese together until light and fluffy. Add the sour cream and continue beating until combined. Add the sugar and vanilla and begin to beat. Add the eggs one at a time, beating in each until thoroughly mixed before adding the next one.

To assemble: Pour the filling into the prepared crust. Place on a baking sheet and bake for 30 minutes. Rotate the baking sheet and bake until the filling is set, another 25 to 30 minutes. If the filling starts to color, tent the pan with aluminum foil. Remove the cake from the oven and let cool completely before serving (it continues to set as it cools). The cake will continue to set as it cools, but its best served after it has been refrigerated overnight and has really firmed up.

Beth's Notes: "Great with the caramel on top! VERY easy. I would make this again!"