Published June 27th, 2018

Goat Cheese Cheesecake

By Susie Iventosch

INGREDIENTS

Crust

2 1/2 cups graham cracker crumbs

1 1/2 sticks butter, melted

Filling

8 oz. goat cheese

8 oz. cream cheese

4 Tbsp. sugar

2 eggs (can also use 1/2 cup egg beaters)

4 oz. quark

1 Tbsp. vanilla

Topping

1/2 cup quark

1/4 cup granulated sugar

1 Tbsp. vanilla

Compote

2 cups blueberries

4 Tbsp. honey

2 Tbsp. brown or granulated sugar

1 tsp. vanilla

For compote: In a small sauce pan, cook all ingredients over medium-high heat, until slightly thickened, approximately 15 minutes. Remove from stove and cool to room temperature. Set aside until ready to serve.

DIRECTIONS for Cheesecake

Preheat oven to 350 F.

In a mixing bowl, place graham cracker crumbs and melted butter. Mix well and pat into the bottom and sides of a well-buttered 9-inch pie dish. Set aside.

In a large mixing bowl, beat cream cheese, goat cheese and sugar with an electric beater until creamy. Add eggs and beat on low speed until well-incorporated. Stir in quark and vanilla.

Pour batter into pie dish with crust and bake for 30 minutes, or until center is barely jiggly. (Time may vary from oven to oven.) Remove from oven for about 10 minutes. Increase oven temp to 425 F.

Meanwhile, mix 1/2 cup quark, 1/4 cup sugar and 1 Tbsp. vanilla in a small bowl. After the cheesecake has set out for the 10 minutes, carefully spread this mixture over the top and bake again for about 10 more minutes. Remove from oven. Cool completely and them refrigerate until cold. Serve cheesecake cold with compote spooned over the top.

Reach the reporter at: suziven@gmail.com

back