

Goat Cheesecake Tart with Balsamic Vinegar

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Ingredients: Makes one 9-inch tart, serving 8 to 10

Crust for 9-inch spring form pan:

1 cup crumbs from chocolate wafers
1/2 cup crumbs from Carr's Whole Wheat Crackers
1/2 cup sifted powdered sugar
6 tablespoons melted butter

Mix ingredients together and pan into spring form pan and chill.

5 eggs
2 pounds goat cheese (plain)
1 1/4 cup sugar
1 tablespoon pure vanilla extract

In a blender or food processor beat eggs, then add goat cheese, sugar and vanilla. Pour into chilled crumb crust.

Place in the middle of a preheated 375° F for about 40 to 50 minutes or until a toothpick poked into the center comes out clean. Chill.

Serving suggestions:

Top with strawberries, blackberries and raspberries with high quality, aged Balsamic vinegar and or caramelized apple slices or grilled pear slices and figs.

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