

## 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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