

DESSERT

Goat Cheese Cheesecake with Spiced Wafer Crust

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
80 min	20 min	60 min	8	\$3.10	809 kcal



Goat Cheese Cheesecake with Spiced Wafer Crust is a dessert that serves 8. One portion of this dish contains roughly 17g of protein, 53g of fat, and a total of 809 calories. For \$3.1 per serving, this recipe covers 12% of your daily requirements of vitamins and minerals. 342 people were glad they tr...

Ingredients

- ☐ 1½ cups sour cream
- ☐ 4 large eggs
- ☐ ½ teaspoon ground cinnamon
- ☐ 1 pinch Pinch kosher salt
- ☐ 16 ounce packages cream cheese, at room temperature
- ☐ 12 ounce log goat cheese
- ☐ ½ teaspoon ground ginger
- ☐ 2 grates of fresh nutmeg

☐ ¼ cup sugar

☐ 1½ cups sugar

☐ 6 tablespoons unsalted butter, melted, plus more for the pan

☐ 2 teaspoons vanilla extract

☐ 2 cups vanilla wafer crumbs, such as Nilla

EQUIPMENT Frying pan, Baking sheet, Oven, Mixing bowl, Hand mixer, Aluminum foil, Springform pan

Method

- 1 Watch how to make this recipe.
- 2 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.
- 3 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.
- 4 Add the sour cream and continue beating until combined.
- 5 Add the sugar and vanilla and begin to beat.
- 6 Add the eggs one at a time, beating in each until thoroughly mixed before adding the next one.
- 7 Pour the filling into the prepared crust.
- 8 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.
- 9 Remove the cake from the oven and let cool completely before the serving (it continues to set as it cools).
- 10 The cake will continue to set as it cools, but it's best served after it has been refrigerated overnight and has really firmed up.

Nutrition per serving

809

KCAL

17 g

PROTEIN

53 g

FAT

70 g

CARBS

Saturated Fat

29.9 g · 187% of daily needs

Fibre

0.6 g · 2% of daily needs

Sugar

56.7 g · 63% of daily needs

Sodium

501 mg · 22% of daily needs

Cholesterol

218 mg · 73% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/goat-cheese-cheesecake-with-spiced-wafer-crust-148306