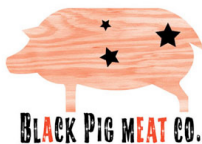


**zazu**  
kitchen + farm



## laura chenel goat cheese cheesecake

*serve 10-12*

for the crust:

1 cup flour

1/3 cup dark brown sugar

1/4 teaspoon kosher salt

6 tablespoons cold unsalted butter, cut into cubes

for the filling:

1 pound cream cheese

6 ounces goat cheese

3/4 cup sugar

1/2 cup sour cream

1 tablespoon lemon juice

1 teaspoon lemon zest

1 teaspoon vanilla extract

1/4 teaspoon salt

1 egg plus 1 yolk

1 tablespoon flour

Preheat your oven to 350. To make the crust, pulse the flour, brown sugar, and salt in a food processor to combine. Add the butter and pulse until blended (it will be crumbly).

Spray a springform pan with nonstick spray and the crust into the bottom, about 1/8 inch thick. Bake the crust blind for about 20 minutes. When the crust is done, reduce the oven to 300. Meanwhile, make the filling. Beat the cream cheese and goat cheese together in a mixer. Add the sugar, sour cream, lemon zest and juice, vanilla, and salt. Add the egg, yolk, and flour. Pour your filling into your pan. Bake for about 1 hour until set. Cool completely before serving. This is fabulous with figs, cranberry sauce, or huckleberry sauce!