

CHEF'S CORNER

WITH CHEF AMELIA

CARAMELIZED ONION CHEVRE CAKE

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

This cheesecake may be the best thing I've ever made! It's smooth, creamy, and will totally confuse everyone when they find out that it's full of caramelized onions!

A few notes:

- goat cheese has a fairly strong flavor. If you or your family aren't huge fans, you can use all cream cheese instead.
- grease your pan extremely well, and don't try and remove the outer ring until the cake has cooled completely, about 6 hours.
- you can add up to a half a cup of granulated sugar if you'd like to boost the sweetness, but I'll warn you that the caramelized onions are incredibly sweet.
- try adding a teaspoon of chopped fresh rosemary!

INGREDIENTS:

For the Crust:

- 1 1/2 cup crushed pretzels
- 1 teaspoon granulated garlic
- 1 teaspoon cayenne pepper
- 1 teaspoon ground thyme
- 8 tablespoon salted butter, melted

For the Filling:

- 16 oz cream cheese, softened
- 8 oz goat cheese (crumbled or the logs are both fine)
- 8 oz grated parmesan
- 2/3 cup sour cream
- 4 large eggs, at room temperature
- 1/2 cup caramelized onions, cooled
- Balsamic reduction, optional



INSTRUCTIONS:

For the Crust:

1. Preheat oven to 325 degrees Fahrenheit.
2. Mix all ingredients in a bowl until combined.
3. Press into a greased 9-inch springform pan, paying particular attention to the bottom seam to prevent leaks. Set aside.

For the Filling:

1. Combine all ingredients except the onions in a large mixing bowl.
2. Using a hand mixer, mix until smooth and homogenous.
3. Add the onions, and fold in using a rubber spatula to incorporate.
4. Pour into the prepared pan. If using balsamic reduction, dot the top of the cheesecake with the reduction, and use a toothpick or skewer to swirl and decorate.
5. Bake for 1 hour and 15 minutes, or until the cake is mostly set but still slightly jiggly in the center.
6. Cool in the fridge for at least 6 hours.