



Recently, I was introduced to [The Original Chèvre](#), which is a way to promote French goat cheeses in the United States. Nothing wrong with that! I love goat cheese myself, especially really nice, softened, ripe cheeses, so when the opportunity to sample some of these delicacies was brought to my attention, I obviously said, "Yes, please." French goat cheeses are more than just the powdery stuff you find in the cheese aisle next to the freeze-dried Parmesan (not that I don't enjoy that every so often myself), and it's fun to explore the different varieties available. While my friends and I devoured the stinky cheeses on crackers with a little honey or some charcuterie, I used the more mild types in this cheesecake (yes, I combined them – so sue me). I decided on a half cream cheese, half goat cheese cheesecake, as I hadn't ever made goat cheesecake before and wasn't sure how the texture would be affected. After trying this, I would honestly feel very confident making the entire thing out of just goat cheese. The slightly tangy, yet extremely creamy cake pairs perfectly with seasonal pumpkin and the buttery, crunchy oat crust. I brought this whole cake into my office and it was met with high praise, even though everyone knew that it was goat cheese and not the traditional cream cheese (and as I am sure you have all experience, change is not always welcomed with open arms). With Thanksgiving right around the corner, change up your ordinary pumpkin pie with this pumpkin goat cheesecake (or is it goat cheese cheesecake? You decide).

## Pumpkin Goat Cheesecake

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Prep time: **1 HOUR** Cook time: **3 HOURS** Total time: **4 HOURS**  
Serves: 15 slices

A rich pumpkin goat cheese cheesecake with a buttery oat crust.

### Ingredients

#### For the Crust:

- 3 cups oats
- 1½ cups AP flour
- ¾ cup brown sugar
- 1½ teaspoons cinnamon
- ¾ cup unsalted butter, melted

#### For the Pumpkin Goat Cheesecake:

- 16 ounces goat cheese
- 8 ounces cream cheese
- ¾ cup granulated sugar
- ½ cup light brown sugar firmly packed
- 4 large eggs
- 1 cup pure pumpkin puree
- ½ cup sour cream
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 teaspoon cornstarch

### Instructions

#### For the Oat Crust:

1. Preheat your oven to 350 degrees F. In a large bowl, whisk together the oats, flour, brown sugar, and cinnamon. Add in the melted butter and stir with a wooden spoon until well combined. Press the mixture into the bottom of a 10-inch springform pan and bake for 25-30 minutes, until set. Allow to cool for 15 minutes or so before filling with the cheesecake mixture.

#### For the Pumpkin Goat Cheesecake:

1. After the crust is ready, decrease the oven's temperature to 325 degrees F.
2. Beat together the goat cheese and cream cheese until smooth, then beat in the sugars. Beat in the eggs one at a time, until fully combined, scraping down the sides of the bowl as needed. Add in the pumpkin puree, sour cream, and vanilla and beat until well combined. Add in the cinnamon, salt, and cornstarch, and mix until combined.
3. Pour the mixture into your crust and bake for 1 hour and 10 minutes or so, until lightly golden and mostly set. Allow the cheesecake to cool at room temperature for 20 minutes, then place in the refrigerator for at least 2 hours before slicing and serving.

