

Cheesecake with GF Crust

https://cakesandcoriander.com/worlds-best-cheesecake-on-worlds-best-gf-crust/#google_vignette

Ingredients

Crust

- 1 Cup Gluten Free Oatmeal
- 3/4 Cup Sliced or Slivered Almonds
- 3/4 Cup Pecans
- 4 Tbsp Salted Butter (1/2 stick) (if unsalted, add 1/4 tsp salt)
- 1/2 Cup Sugar

Cheesecake Filling

- 40 Ounces Cream Cheese – Room Temperature (5, 8-ounce packages)
- 1 + 1/4 Cup White Sugar
- 1/2 Cup Full Fat Sour Cream or Full Fat Greek Yogurt
- 1 Tbsp Vanilla
- 4 Large Eggs – Room Temperature

Kitchen Tools

- Hand Mixer or Stand Mixer
- 8 Inch Springform Pan

Directions

- Preheat oven to 350 degrees F.
- Add 1 Cup Oatmeal, 3/4 Cup Sliced Almonds and 3/4 Cup Pecans to food processor. Pulse until texture is similar to course sand. Add 1/2 Cup Sugar (see note in Tips & Tricks for less sweet*) and pulse until fully combined. Add 4 Tbsp Melted Butter and pulse until ingredients look mostly wet. Press crust into 8 inch springform pan. Make sure to press the crust about 1/4-1/2 inches up the sides. Bake on middle rack for 7 minutes, or until crust just starts to turn golden.
- Closeup View of Texture of World's Best GF Crust
- Take crust out and set aside to cool. In the meantime, use a small bowl. Crack all 4 Eggs into bowl and whisk with a fork briefly. Set aside.
- Use a large bowl and place all 5 packages of cream cheese in bowl. Beat the cream cheese until it is smooth. Once it is smooth, add 1 + 1/4 Cups of White Sugar and beat until smooth. Add 1/2 Cup Sour Cream, 1 Tbsp Vanilla, and all Eggs. Mix until all ingredients are fully incorporated.
- Take your bowl and tap it on the counter (gently) for 1-2 minutes. Air bubbles from the mixture will release and come to the surface. Once the air bubbles release, add filling to crust. The mixture will be very full. Decrease oven temperature to 325 degrees F and immediately place the cheesecake into the oven. Set timer for 30 minutes.
- Cheesecake Filling in Springform Pan
- After 30 minutes, decrease oven temperature to 275 degrees F and cook for another 30 minutes. Turn the oven off and keep cheesecake inside for 1.5 hours without opening the oven door. Then crack oven door and keep cheesecake inside until it is cool enough to pull out with your hands (about 1-1.5 hours). Keep cheesecake on the counter until it is room temperature. Cover with plastic wrap (lightly placed along top part of cream cheese filling) and also cover with tinfoil. Place cheesecake in refrigerator overnight or at least 3-4 hours.
- Use a sharp knife to run around the edges of the crust to separate from the springform pan. Release springform pan. See ***garnish options and **cutting tips in tips and tricks section. Enjoy!!!