

Rich Duck Egg Oat-Crust Cheesecake

An ultra-velvety, decadent cheesecake filling cradled inside a deeply toasted walnut and oat crust.

PREP TIME

20 Minutes

BAKE TIME

1 Hour 30 Mins

YIELDS

16 Decadent Slices

INGREDIENTS

FOR THE OAT CRUST

- 1 ½ cups Quick Oats (uncooked)
- ½ cup Walnuts or Pecans (finely chopped)
- ½ cup Brown Sugar (packed)
- ½ cup Unsalted Butter (melted)

FOR THE CHEESECAKE FILLING

- 3 pkgs (8-oz each) Cream Cheese
- 1 ½ cups Granulated Sugar
- 1 cup Duck or Goose Eggs (*preferred*)
or 4 whole chicken eggs
- ½ cup Sour Cream

INSTRUCTIONS

- 1. Preheat & Prep:** Preheat your oven to 350°F (175°C). Ensure all your filling ingredients (especially the cream cheese and eggs) are at room temperature before starting.
- 2. Bake the Crust:** In a mixing bowl, combine all the crust ingredients and mix thoroughly. Firmly press the mixture onto the bottom and up the sides (about 1½ inches high) of an ungreased 9-inch springform pan. Bake for 18 minutes or until golden brown. Set aside to cool.
- 3. Mix the Filling:** In a large bowl, beat the cream cheese and granulated sugar together until completely smooth and free of lumps.
- 4. Incorporate the Eggs:** Add the duck or goose eggs one at a time, beating gently after each addition just until incorporated. *Do not overbeat the mixture once the eggs are added to avoid trapping excess air.*
- 5. Finish Filling:** Add the sour cream and mix a final time until smooth. Pour the velvet batter into your cooled oat crust and smooth down the top.
- 6. Slow Bake:** Bake at 350°F for 1 hour and 10 minutes.
- 7. Oven Rest Technique:** Turn off the oven, crack the door open slightly, and let the cheesecake sit inside the warm oven for an additional 15 minutes. This slow cooldown prevents the top from cracking.
- 8. Cool & Serve:** Remove the cheesecake from the oven and let it cool completely. When ready to serve, carefully release the outer rim of the springform pan and slice cleanly into 16 pieces using a long serrated knife.

Chef's Baking Tip: Utilizing 1 cup of duck or goose eggs instead of chicken eggs introduces a higher concentration of yolk fat and proteins. This yields an extraordinarily rich, heavy, New York-style silkiness that pairs flawlessly with the rustic crunch of the toasted oat crust.

