Goat Cheese Almond Strawberry Cheesecake (adapted from Love and Olive Oil)

Crust:
8 ounces vanilla wafers, ground to make 2 cups crumbs
1 ounce (¼ cup) almond meal
pinch salt
5 tablespoons butter, melted

Filling:
2 (8-ounce) packages cream cheese, room temperature
8 ounces goat cheese, room temperature
1 cup (7 ounces) granulated sugar
⅛ teaspoon salt
¼ cup sour cream or Greek yogurt
2 tablespoons all-purpose flour
1 teaspoon vanilla extract
½ teaspoon almond extract
3 eggs, room temperature
6 ounces whole fresh or frozen strawberries, thawed and drained if frozen, pureed

1. For the crust: Heat the oven to 350 degrees. Spray the bottom of a springform pan with nonstick spray. Either grind the cookies with a food processor or place them in a ziptop bag and crush with a rolling pin. Add the almond meal, salt, and butter to the crumbs and stir until evenly mixed. Press the crumbs into an even layer covering the bottom of the prepared pan.

2. Bake the crust for 10 minutes, or until fragrant. Let cool on a wire rack. Reduce the oven temperature to 300 degrees.

3. For the cheesecake: With a mixer fitted with the paddle attachment (or with a hand mixer), beat the cream cheese and goat cheese at medium-low speed until smooth. Add the sugar and salt; continue mixing for about 2 minutes, until the mixture is light and creamy. Add the sour cream and flour, then vanilla and almond extracts, and the eggs one a time, mixing just until each one is incorporated.

4. Pour ¾ of the batter into the cooled crust. Mix the strawberry puree into the remaining batter. Dollop it over the plain batter in the crust and use a butter knife to gently swirl it.

5. Bake for 55 to 65 minutes or until the top is just barely jiggly. Remove the cake from the oven and place on a wire rack; run a thin knife or spatula around the edge to release the cake from the sides of the pan. Let cool completely to room temperature, then cover with plastic wrap and refrigerate overnight before serving.