

# Avocado-Lime Cheesecake with Oatmeal Brittle Crust and Gingered Blueberry Sauce



## ingredients

### Oatmeal Brittle

- 1 1/4 c Quaker Old-Fashioned Oats
- 1 c firmly packed light brown sugar
- 1/2 c light corn syrup
- 1/4 c water
- 2 tbsp salted butter

### Oatmeal Brittle and Walnut Crust

- 1 c old-fashioned Quaker oats
- 1/2 c chopped walnuts
- 1/3 c pulverized oatmeal brittle
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 3 tbsp melted unsalted butter
- 1 egg white

### Avocado-Lime Cheesecake

- 1/2 c freshly squeezed lime juice, divided
- 1 envelope unflavored gelatin
- 2 medium avocados, pitted and peeled (about 9.5 oz of flesh)
- 2 8-oz packages fat free cream cheese, at room temperature
- 1 tbsp grated lime zest
- 3/4 c sugar
- 1/4 tsp salt

### Blueberry Ginger Sauce

- 12 oz (generous 2 c) fresh blueberries, rinsed, drained, and picked over to remove any stems
- 1/3 c pulverized oatmeal brittle
- 1 tbsp fresh lime juice
- 1 tbsp finely minced or grated fresh ginger
- 1/8 tsp salt
- 2 tbsp water

## instructions

### For the oatmeal brittle:

1. Have ready a silicone baking pan liner set on a rimmed baking sheet.
2. Adjust an oven rack to the center position and preheat oven to 350 degrees. Put the oats on another rimmed baking sheet and set it on the rack. Bake for 10 to 15 minutes, stirring every few minutes, until the oats are a toasty golden brown. Turn the oven off and open the oven door to keep the oats warm.
3. In a heavy medium saucepan (3-quarts) combine the brown sugar, corn syrup and water with a wooden spoon, and set the pan over medium heat, stirring occasionally, until the sugar is completely dissolved.
4. Add the butter, but do not stir. Bring sugar liquid to the boil over medium-high heat. Cover the pan and cook 3 minutes. (This step will wash down and melt any remaining sugar crystals). Uncover the pan, and continue cooking the syrup, swirling the saucepan by its handle occasionally, until the syrup is dark brown, thick, and bubbly and registers 290 to 300 degrees on an instant-read or candy thermometer.
5. Take the pan off heat and immediately add the warm oats. Stir vigorously for a few seconds, then pour the hot brittle onto the silicone liner. Working rapidly, press and spread the brittle with the wooden spoon until it's about 1/4-inch-thick. Let cool completely.
6. Break off a few pieces of brittle—about 1/5 or so of the batch—and pulverize them in a blender or food processor. You'll want to wind up with about 1 c of finely ground brittle, almost a powder. It's okay if a few tiny pieces of brittle remain.
7. Adjust an oven rack to the lower third position and preheat the oven to 375 degrees. Have ready a 9-inch springform pan.

### For the crust:

1. Put the oats, walnuts, brittle, cinnamon, and salt into the work bowl of a food processor fitted with the metal blade. Pulse 8 times. Add the melted butter and egg white and pulse 10 times to combine. Transfer crumbs to the springform pan and press firmly and evenly to make a compact layer. If crumbs feel sticky, press on them with wax paper.
2. Bake 8 minutes, until crust smells fragrant. Remove pan from oven and cool completely.
3. Put 1/4 c lime juice into a small heatproof cup and sprinkle on the gelatin. Stir to combine and let stand 10 minutes (or longer) until gelatin is softened.

### For the cheesecake:

1. Meanwhile, in a food processor fitted with the metal blade, process the avocado, cream cheese, lime zest, salt, and the remaining 1/4 c of fresh lime juice until smooth and thick, 1 to 2 minutes. Stop to scrape the work bowl as necessary to keep everything smooth.
2. In a small skillet, bring about 1-inch water to the simmer over medium heat. Set the c with the gelatin in the water and stir occasionally until the gelatin is completely dissolved. Gelatin should feel warm and will look clear. Add gelatin to the food processor and process about 30 seconds to incorporate thoroughly into the filling.
3. Scrape avocado filling into the pan with the crust. Spread level, cover the pan with plastic wrap, and refrigerate 3 to 4 hours, until cheesecake is set.

### For the blueberry ginger sauce:

1. Put the blueberries into a medium heavy saucepan (2-quart) and mash with a potato masher to break up most of the berries. Stir in the brittle, lime juice, ginger, and salt and set the pan over medium heat. Cook, stirring occasionally with a wooden spoon, until the sauce comes to the boil. Cook for 1 minute more, stirring constantly. Take the pan off the heat and stir in the water. Sauce will be fairly thick. It may be used right away.

### Serving the Cheesecake

1. To serve, run a small sharp knife around the cheesecake to release it from the sides of the pan. Unclamp the sides and lift it off the pan base. With a sharp knife, cut the cheesecake. Set each portion on a dessert plate and accompany with a spoonful of blueberry sauce on the side.



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