



## Cassata Cake Ricotta Cheese Filling

 Gluten Free

READY IN



45 min.

SERVINGS



4

CALORIES



750 kcal

DESSERT

### Ingredients

- 2.3 cups powdered sugar
- 0.5 teaspoon ground cinnamon
- 0.5 cup lemon zest
- 2 ounce bittersweet chocolate
- 2 pounds ricotta cheese whole
- 1.5 teaspoons vanilla extract

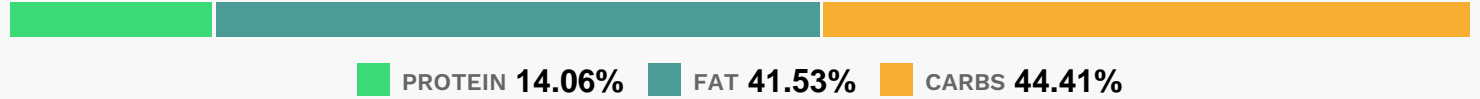
### Equipment

- grater

## Directions

- Beat the ricotta cheese well and add the confectioner's sugar and the cinnamon.
- Add the vanilla and grate the chocolate in using the coarse side of a grater. Stir in the candied lemon peel and mix. Chill until ready to use.

## Nutrition Facts



## Properties

Glycemic Index:8, Glycemic Load:1.87, Inflammation Score:-6, Nutrition Score:14.806521612665%

## Nutrients (% of daily need)

Calories: 749.85kcal (37.49%), Fat: 34.91g (53.71%), Saturated Fat: 21.94g (137.13%), Carbohydrates: 84g (28%), Net Carbohydrates: 81.46g (29.62%), Sugar: 72.53g (80.58%), Cholesterol: 116.52mg (38.84%), Sodium: 194.16mg (8.44%), Alcohol: 0.52g (100%), Alcohol %: 0.2% (100%), Caffeine: 12.19mg (4.06%), Protein: 26.6g (53.19%), Calcium: 497.68mg (49.77%), Selenium: 34.57µg (49.39%), Phosphorus: 396.88mg (39.69%), Vitamin B2: 0.47mg (27.83%), Vitamin A: 1023.07IU (20.46%), Zinc: 3.05mg (20.33%), Vitamin C: 15.49mg (18.78%), Vitamin B12: 0.8µg (13.28%), Magnesium: 52.03mg (13.01%), Manganese: 0.25mg (12.56%), Copper: 0.24mg (12.11%), Iron: 1.92mg (10.65%), Fiber: 2.54g (10.15%), Potassium: 342.35mg (9.78%), Folate: 28.79µg (7.2%), Vitamin B6: 0.12mg (6.19%), Vitamin B5: 0.57mg (5.65%), Vitamin K: 3.59µg (3.42%), Vitamin D: 0.45µg (3.02%), Vitamin B1: 0.04mg (2.76%), Vitamin E: 0.37mg (2.46%), Vitamin B3: 0.41mg (2.06%)