

DESSERT

Individual Lemon Ricotta Cheesecakes

16 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
65 min	5 min	60 min	5	\$1.51	597 kcal

The recipe Individual Lemon Ricotta Cheesecakes can be made in about 1 hour and 5 minutes. This recipe serves 5 and costs \$1.51 per serving. One portion of this dish contains approximately 17g of protein, 21g of fat, and a total of 597 calories.

Ingredients

☐ 8 ounces cream cheese, at room temperature	☐ 3 large eggs, at room temperature
☐ ¼ cup all-purpose flour	☐ ½ cup Assorted berries or graham cracker crumbs, optional
☐ 2 tablespoons lemon juice	☐ 1 tablespoon grated lemon zest
☐ 1 cup milk, at room temperature	☐ 16 ounces whole-milk ricotta, at room temperature
☐ 1½ cups sugar	☐ 1 teaspoon vanilla extract

EQUIPMENT Bowl, Frying pan, Oven, Wire rack, Plastic wrap, Ramekin, Baking pan, Hand mixer, Stove

Method

- 1 Preheat oven to 350F. Have ready a large baking pan, and put a kettle of water on stove to boil.
- 2 In a large bowl, using an electric mixer on medium speed, beat cream cheese with flour and sugar until smooth.
- 3 Add eggs, one at a time, beating well after each addition. Stir in ricotta, milk, vanilla, lemon juice and zest. Divide mixture among 8 6-oz. ramekins or custard cups and set each in baking pan.

- 4 Place pan in oven and carefully pour in enough boiling water to reach halfway up sides of ramekins.
- 5 Bake until cheesecakes are set in center and not jiggly, about 45 minutes. Carefully remove baking pan from oven and let ramekins sit in water for 15 minutes.
- 6 Remove ramekins to a wire rack and let cheesecakes cool completely. Cover each with plastic wrap and refrigerate for at least 4 hours before serving.
- 7 Top each cheesecake with berries or cookie crumbs, if desired, just before serving.

Nutrition per serving

597	17 g	21 g	84 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			11.2 g · 70% of daily needs
Fibre			0.6 g · 2% of daily needs
Sugar			69.2 g · 77% of daily needs
Sodium			355 mg · 15% of daily needs
Cholesterol			178 mg · 59% of daily needs
Vitamin C			3.9 mg · 5% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/individual-lemon-ricotta-cheesecakes-142897