



Lemon Ricotta Cheesecake with Strawberry Topping

READY IN



45 min.

SERVINGS



12

CALORIES



448 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons breadcrumbs dry fine
- ☐ 6 large eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1 tablespoon lemon zest grated (3 lemons)
- ☐ 45 ounce ricotta cheese whole
- ☐ 1 cup cream sour
- ☐ 12 servings strawberry-vin santo sauce

- ☐ 1 tablespoon vanilla extract

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ roasting pan
- ☐ cake form
- ☐ aluminum foil
- ☐ springform pan

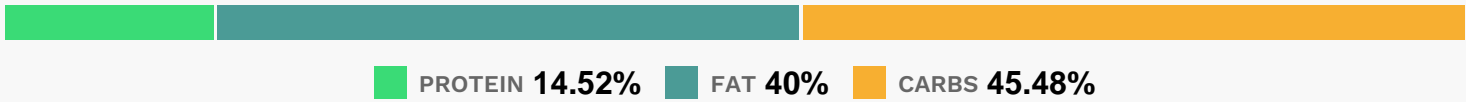
Directions

- ☐ Heat oven to 32
- ☐ Sprinkle breadcrumbs into a greased 9-inch springform pan. Wrap pan in a large piece of heavy-duty aluminum foil; press foil up sides of pan. Set pan in large roasting pan.
- ☐ Blend ricotta, sour cream, and sugar in a food processor; pulse until smooth, scraping down sides of bowl. Scrape mixture into a large bowl.
- ☐ Add eggs and next 3 ingredients in food processor; pulse until smooth.
- ☐ Pour into bowl with ricotta mixture, stirring until blended.
- ☐ Pour mixture into prepared pan.
- ☐ Place roasting pan on center oven rack.
- ☐ Pour about 1/2 inch boiling water to the pan.
- ☐ Bake about 1 hour and 20 minutes or until cake is set around the edges and lightly golden on top. (The center will jiggle slightly.)
- ☐ Remove cake pan from foil, being careful of hot water in roasting pan. Run a sharp knife around cake. Cool cake in pan on a wire rack 30 minutes.
- ☐ Place on rack in refrigerator; let cool in pan overnight.

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Serve cut wedges with Strawberry Topping.

Nutrition Facts



Properties

Glycemic Index:14.34, Glycemic Load:15.38, Inflammation Score:-5, Nutrition Score:9.8721739364707%

Nutrients (% of daily need)

Calories: 448.26kcal (22.41%), Fat: 20.13g (30.97%), Saturated Fat: 11.57g (72.29%), Carbohydrates: 51.48g (17.16%), Net Carbohydrates: 50.95g (18.53%), Sugar: 28.35g (31.5%), Cholesterol: 158.53mg (52.84%), Sodium: 151.32mg (6.58%), Alcohol: 0.37g (100%), Alcohol %: 0.22% (100%), Protein: 16.43g (32.87%), Selenium: 26.39µg (37.7%), Calcium: 260.49mg (26.05%), Phosphorus: 242.44mg (24.24%), Vitamin B2: 0.4mg (23.52%), Vitamin A: 734.58IU (14.69%), Zinc: 1.71mg (11.38%), Vitamin B12: 0.63µg (10.5%), Folate: 39.32µg (9.83%), Vitamin C: 6.02mg (7.3%), Vitamin B5: 0.73mg (7.26%), Iron: 1.3mg (7.21%), Manganese: 0.13mg (6.65%), Vitamin B1: 0.09mg (5.95%), Potassium: 201.04mg (5.74%), Vitamin B6: 0.11mg (5.3%), Magnesium: 20.2mg (5.05%), Vitamin D: 0.71µg (4.75%), Copper: 0.07mg (3.5%), Vitamin E: 0.5mg (3.31%), Vitamin B3: 0.63mg (3.16%), Fiber: 0.53g (2.14%), Vitamin K: 1.92µg (1.83%)