



WHATSheATE

Limoncello Cheesecake Squares

READY IN



695 min.

SERVINGS



16

CALORIES



471 kcal

DESSERT

Ingredients

- ☐ 8 ounces purchased biscotti
- ☐ 16 ounce cream cheese at room temperature
- ☐ 2 teaspoons vanilla extract4 eggs at room temperature
- ☐ 3 tablespoons lemon zest grated
- ☐ 10 lemons
- ☐ 12 ounce milk ricotta fresh whole drained at room temperature
- ☐ 2.5 cups sugar
- ☐ 6 tablespoons butter unsalted melted
- ☐ 750 ml vodka

☐ 3.5 cups water

Equipment

☐ food processor

☐ bowl

☐ frying pan

☐ sauce pan

☐ oven

☐ knife

☐ wire rack

☐ sieve

☐ plastic wrap

☐ baking pan

☐ roasting pan

☐ peeler

Directions

☐ Watch how to make this recipe.

☐ Preheat the oven to 350 degrees F. Spray the bottom of a 9 by 9 by 2-inch baking pan with nonstick cooking spray.

☐ Finely grind the biscotti in a food processor.

☐ Add the melted butter and 1 tablespoon of lemon zest, and process until the crumbs are moistened. Press the crumb mixture over the bottom (not the sides) of the prepared pan.

☐ Bake until the crust is golden, about 15 minutes. Cool the crust completely on a cooling rack.

☐ Blend the ricotta in a clean food processor until smooth.

☐ Add the cream cheese and sugar and blend well, stopping the machine occasionally and scraping down the sides of the work bowl. Blend in the limoncello, vanilla, and remaining 2 tablespoons of lemon zest.

☐ Add the eggs one at a time, and pulse just until blended. Scrape down the sides of the bowl as needed.

- ☐ Pour the cheese mixture over the crust in the pan.
- ☐ Place the baking pan in a large roasting pan.
- ☐ Pour enough hot water into the roasting pan to come halfway up the sides of the baking pan.
- ☐ Bake until the cheesecake is golden and the center of the cake moves slightly when the pan is gently shaken, about 1 hour (the cake will become firm when it is cold).
- ☐ Transfer the cake to a rack; cool 1 hour. Refrigerate until the cheesecake is cold, at least 8 hours and up to 2 days.
- ☐ Cut the cake into squares and serve.
- ☐ *Limoncello liqueur can be found at most liquor stores and in the liquor department of some specialty markets. If limoncello liqueur is unavailable at stores near you, use the following recipe to make your own limoncello liqueur.
- ☐ Using a vegetable peeler, remove the peel from the lemons in long strips (reserve the lemons for another use). Using a small sharp knife, trim away the white pith from the lemon peels; discard the pith.
- ☐ Place the lemon peels in a 2-quart pitcher.
- ☐ Pour the vodka over the peels and cover with plastic wrap. Steep the lemon peels in the vodka for 4 days at room temperature.
- ☐ Stir the water and sugar in a large saucepan over medium heat until the sugar dissolves, about 5 minutes. Cool completely.
- ☐ Pour the sugar syrup over the vodka mixture. Cover and let stand at room temperature overnight.
- ☐ Strain the limoncello through a mesh strainer. Discard the peels.
- ☐ Transfer the limoncello to bottles. Seal the bottles and refrigerate until cold, at least 4 hours and up to 1 month.
- ☐ Makes: 7 cups
- ☐ Prep Time: 30 minutes
- ☐ Cook Time: 10 minutes
- ☐ Inactive Prep Time: 4 days and 4 hours

Nutrition Facts



 **PROTEIN 6.14%**  **FAT 39.6%**  **CARBS 54.26%**

Properties

Glycemic Index:8.6, Glycemic Load:23.36, Inflammation Score:-6, Nutrition Score:5.2895651563354%

Flavonoids

Eriodictyol: 14.42mg, Eriodictyol: 14.42mg, Eriodictyol: 14.42mg, Eriodictyol: 14.42mg Hesperetin: 18.83mg, Hesperetin: 18.83mg, Hesperetin: 18.83mg, Hesperetin: 18.83mg Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg, Naringenin: 0.37mg Luteolin: 1.28mg, Luteolin: 1.28mg, Luteolin: 1.28mg, Luteolin: 1.28mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.34mg, Myricetin: 0.34mg, Myricetin: 0.34mg, Myricetin: 0.34mg Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg

Nutrients (% of daily need)

Calories: 470.5kcal (23.53%), Fat: 16.56g (25.47%), Saturated Fat: 9.2g (57.48%), Carbohydrates: 51.05g (17.02%), Net Carbohydrates: 49.04g (17.83%), Sugar: 39.76g (44.18%), Cholesterol: 60.21mg (20.07%), Sodium: 164.79mg (7.16%), Alcohol: 15.88g (100%), Alcohol %: 7.49% (100%), Protein: 5.78g (11.56%), Vitamin C: 37.23mg (45.12%), Vitamin A: 601.54IU (12.03%), Calcium: 84.05mg (8.4%), Fiber: 2.01g (8.04%), Vitamin B2: 0.09mg (5.5%), Phosphorus: 46.13mg (4.61%), Selenium: 3.15µg (4.49%), Iron: 0.73mg (4.07%), Potassium: 135.58mg (3.87%), Vitamin B6: 0.07mg (3.65%), Vitamin E: 0.48mg (3.17%), Vitamin B5: 0.31mg (3.09%), Folate: 10.57µg (2.64%), Vitamin B1: 0.04mg (2.47%), Copper: 0.05mg (2.38%), Magnesium: 8.82mg (2.2%), Zinc: 0.21mg (1.37%), Vitamin B12: 0.08µg (1.28%), Manganese: 0.03mg (1.25%)