



Little Lemony Ricotta Cheesecake

 Gluten Free

READY IN



45 min.

SERVINGS



6

CALORIES



538 kcal

DESSERT

Ingredients

- ☐ 16 ounce cream cheese room temperature
- ☐ 2 extra large eggs
- ☐ 0.7 cup lemon curd
- ☐ 0.5 cup juice of lemon fresh
- ☐ 4 teaspoons lemon zest finely grated
- ☐ 1 cup ricotta cheese
- ☐ 0.7 cup sugar

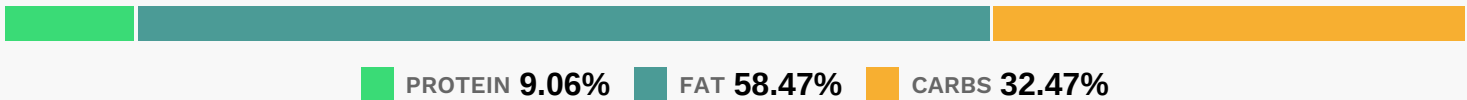
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ ramekin
- ☐ hand mixer

Directions

- ☐ Preheat oven to 425°F. Spray eight 3/4-cup ramekins or custard cups with nonstick spray. Using electric mixer, beat sugar,lemon juice, and lemon peel in large bowl until sugar dissolves, about 1 minute.
- ☐ Addcream cheese and ricotta cheese; beat until smooth, about 1 minute (some small curds from ricotta may remain).
- ☐ Add eggs; beat until well blended.
- ☐ Divide batter among prepared ramekins.
- ☐ Place ramekins on rimmed baking sheet.
- ☐ Bake until puffed, just set in center, and pale golden on top, about 18 minutes. Chill until cold, about 2 hours. DO AHEAD: Can be made 1 day ahead. Cover and keep chilled.
- ☐ Spread lemon curd over chilled cheesecakes and serve.

Nutrition Facts



Properties

Glycemic Index:20.68, Glycemic Load:16.98, Inflammation Score:-6, Nutrition Score:8.0965217611064%

Flavonoids

Eriodictyol: 0.99mg, Eriodictyol: 0.99mg, Eriodictyol: 0.99mg, Eriodictyol: 0.99mg Hesperetin: 2.94mg, Hesperetin: 2.94mg, Hesperetin: 2.94mg, Hesperetin: 2.94mg Naringenin: 0.28mg, Naringenin: 0.28mg, Naringenin: 0.28mg, Naringenin: 0.28mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 537.99kcal (26.9%), Fat: 35.58g (54.74%), Saturated Fat: 20.77g (129.84%), Carbohydrates: 44.46g (14.82%), Net Carbohydrates: 44.2g (16.07%), Sugar: 40.84g (45.37%), Cholesterol: 166.87mg (55.62%), Sodium:

374.45mg (16.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.4g (24.8%), Selenium: 18.39µg (26.27%), Vitamin A: 1301.91IU (26.04%), Vitamin B2: 0.35mg (20.48%), Phosphorus: 184.94mg (18.49%), Calcium: 172.57mg (17.26%), Vitamin C: 9.59mg (11.62%), Vitamin B5: 0.84mg (8.36%), Vitamin B12: 0.47µg (7.88%), Zinc: 1.11mg (7.43%), Folate: 24.78µg (6.19%), Vitamin E: 0.93mg (6.17%), Potassium: 192.47mg (5.5%), Vitamin B6: 0.1mg (5.17%), Magnesium: 15.01mg (3.75%), Iron: 0.6mg (3.36%), Vitamin D: 0.46µg (3.04%), Vitamin B1: 0.04mg (2.39%), Copper: 0.04mg (2.09%), Vitamin K: 2.1µg (2%), Fiber: 0.25g (1.01%)