



Orange-Vanilla Ricotta Cheesecake

READY IN



120 min.

SERVINGS



8

CALORIES



644 kcal

DESSERT

Ingredients

- 1.3 cups shortbread cookies
- 2 large egg yolk at room temperature
- 3 large eggs at room temperature
- 0.3 cup flour all-purpose
- 1 cup granulated sugar
- 0.5 cup orange marmalade
- 2 teaspoons orange zest packed (from 1 medium orange)
- 2 pounds ricotta cheese at room temperature
- 0.5 teaspoon salt fine

- 2 tablespoons butter unsalted melted plus more for coating the pan ()
- 2 teaspoons vanilla extract
- 0.3 cup vodka

Equipment

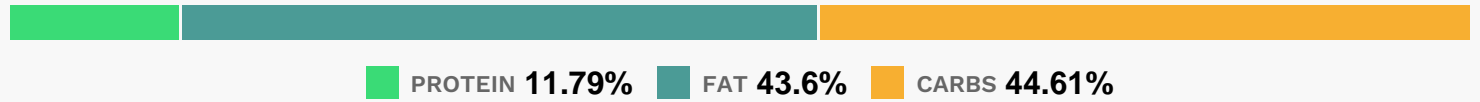
- food processor
- bowl
- frying pan
- sauce pan
- oven
- springform pan
- measuring cup

Directions

- Heat the oven to 350°F and arrange a rack in the middle. Coat a 9-inch springform pan with butter.
- Place the cookie crumbs and melted butter in a medium bowl and mix until thoroughly combined.
- Place the crumb mixture in the prepared pan and, using a measuring cup, press it evenly into the bottom.
- Place the ricotta in the bowl of a food processor and blend until smooth.
- Add the sugar and flour and pulse until well incorporated, about 10 (1-second) pulses, then scrape down the sides of the bowl. With the motor running, add the eggs and egg yolks one at a time until well incorporated.
- Add the vanilla, orange zest, and salt and blend until just incorporated.
- Pour the mixture into the prepared pan/crust and smooth the top.
- Bake until the center of the cheesecake is set and the edges are golden brown, about 1 hour.
- Place the marmalade and vodka in a small saucepan over medium heat and bring to a boil. Reduce the heat to low, simmer, and reduce the sauce by half, about 10 to 15 minutes. Cool slightly (about 5 minutes) and pour over the cooled cake.

Let set before cutting, at least 15 minutes.

Nutrition Facts



Properties

Glycemic Index:31.39, Glycemic Load:36.05, Inflammation Score:-5, Nutrition Score:12.262608631797%

Nutrients (% of daily need)

Calories: 643.79kcal (32.19%), Fat: 30.29g (46.59%), Saturated Fat: 15.2g (95%), Carbohydrates: 69.71g (23.24%), Net Carbohydrates: 68.89g (25.05%), Sugar: 45.48g (50.53%), Cholesterol: 181.01mg (60.34%), Sodium: 411.9mg (17.91%), Alcohol: 3.68g (100%), Alcohol %: 1.95% (100%), Protein: 18.43g (36.86%), Selenium: 28.95µg (41.35%), Vitamin B2: 0.48mg (28.48%), Calcium: 266mg (26.6%), Phosphorus: 265.2mg (26.52%), Folate: 70.15µg (17.54%), Vitamin A: 800.91IU (16.02%), Vitamin B1: 0.2mg (13.57%), Iron: 2.27mg (12.61%), Zinc: 1.89mg (12.59%), Manganese: 0.22mg (10.8%), Vitamin B12: 0.64µg (10.69%), Vitamin E: 1.43mg (9.54%), Vitamin B3: 1.67mg (8.37%), Vitamin B5: 0.8mg (8%), Vitamin B6: 0.13mg (6.45%), Vitamin D: 0.88µg (5.89%), Potassium: 199.09mg (5.69%), Magnesium: 21.96mg (5.49%), Vitamin K: 5.66µg (5.39%), Copper: 0.1mg (5.2%), Fiber: 0.81g (3.26%), Vitamin C: 1.64mg (1.99%)