



Ricotta Cheesecake With Almonds

 Vegetarian  Gluten Free

READY IN

ready

140 min.

SERVINGS

servings

8

CALORIES

calories

386 kcal

DESSERT

Ingredients

- ☐ 5 ounces almond biscotti
- ☐ 0.5 teaspoon almond extract
- ☐ 0.3 cup almonds sliced
- ☐ 0.3 cup almonds sliced for topping
- ☐ 1 tablespoon amaretto
- ☐ 1 tablespoon confectioners' sugar
- ☐ 3 large eggs separated at room temperature
- ☐ 2 cups ricotta fresh

- ☐ 0.5 cup granulated sugar
- ☐ 2 tablespoons granulated sugar
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 orange zest grated
- ☐ 3 tablespoons butter unsalted melted
- ☐ 0.5 teaspoon vanilla extract

Equipment

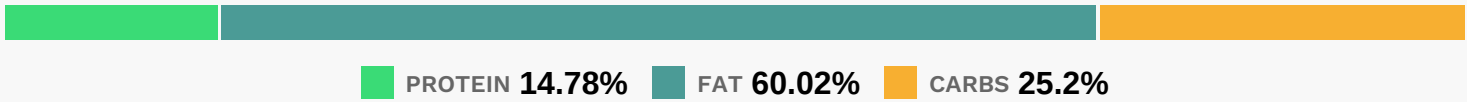
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ sieve
- ☐ blender
- ☐ spatula
- ☐ springform pan

Directions

- ☐ Make the crust: Position a rack in the lower third of the oven and preheat to 350 degrees F.
- ☐ Spread the almonds for both the crust and topping (1/4 cup plus 1/3 cup) on a rimmed baking sheet and bake until golden, about 5 minutes.
- ☐ Let cool. Crumble the biscotti into a food processor; add 1/4 cup toasted almonds and the granulated sugar and pulse until finely ground.
- ☐ Add the butter and pulse to combine. Press the mixture into the bottom of an 8-inch springform pan.
- ☐ Bake until set, about 12 minutes, then transfer to a rack and let cool completely. Reduce the oven temperature to 300 degrees F.
- ☐ Meanwhile, make the filling: Beat the egg yolks and 1/2 cup granulated sugar in a large bowl with a mixer on high speed until pale, about 2 minutes.

- ☐ Add the ricotta and beat until smooth, about 2 more minutes. Beat in the amaretto, vanilla and almond extracts, and orange zest.
- ☐ Put the egg whites and the remaining 2 tablespoons granulated sugar in a separate bowl and beat with a mixer on medium-high speed until soft peaks form (do not overbeat). Using a rubber spatula, fold about one-third of the beaten egg whites into the ricotta mixture, then gently fold in the rest until just combined. Scrape the batter into the prepared crust.
- ☐ Bake until slightly puffed and lightly golden on top, about 1 hour, 20 minutes.
- ☐ Transfer to a rack and let cool, 20 minutes. Run a knife around the edge of the cake to loosen, then remove the springform ring and let cool completely.
- ☐ Combine the confectioners' sugar and cinnamon in a fine-mesh sieve and dust over the cheesecake. Scatter the remaining 1/3 cup toasted almonds on top and dust again.
- ☐ Serve at room temperature. Photograph by Johnny Miller

Nutrition Facts



Properties

Glycemic Index:25.27, Glycemic Load:11.55, Inflammation Score:-5, Nutrition Score:12.901304426401%

Flavonoids

Cyanidin: 0.6mg, Cyanidin: 0.6mg, Cyanidin: 0.6mg, Cyanidin: 0.6mg Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg Epigallocatechin: 0.63mg, Epigallocatechin: 0.63mg, Epigallocatechin: 0.63mg, Epigallocatechin: 0.63mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Isorhamnetin: 0.64mg, Isorhamnetin: 0.64mg, Isorhamnetin: 0.64mg, Isorhamnetin: 0.64mg Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg, Kaempferol: 0.1mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 386.31kcal (19.32%), Fat: 26.34g (40.52%), Saturated Fat: 9.36g (58.49%), Carbohydrates: 24.88g (8.29%), Net Carbohydrates: 21.6g (7.85%), Sugar: 18.42g (20.47%), Cholesterol: 112.66mg (37.55%), Sodium: 79.95mg (3.48%), Alcohol: 0.66g (100%), Alcohol %: 0.64% (100%), Protein: 14.6g (29.19%), Vitamin E: 6.65mg (44.31%), Manganese: 0.59mg (29.56%), Vitamin B2: 0.49mg (28.95%), Phosphorus: 254.38mg (25.44%), Selenium: 15.92µg (22.75%), Calcium: 209.71mg (20.97%), Magnesium: 75.65mg (18.91%), Copper: 0.28mg (14.15%), Fiber: 3.28g (13.11%), Zinc: 1.74mg (11.58%), Vitamin A: 515.26IU (10.31%), Iron: 1.5mg (8.35%), Potassium: 276.63mg (7.9%), Folate: 27.62µg (6.9%), Vitamin B12: 0.39µg (6.44%), Vitamin B5: 0.55mg (5.48%), Vitamin B3: 0.99mg (4.92%),

Vitamin B6: 0.1mg (4.76%), Vitamin B1: 0.07mg (4.52%), Vitamin D: 0.58µg (3.85%), Vitamin C: 2.04mg (2.48%),
Vitamin K: 1.14µg (1.09%)