



## Ricotta Cheesecake with Caramel-Orange Sauce

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



417 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon all purpose flour
- ☐ 0.3 teaspoon coarse kosher salt
- ☐ 24 ounce cream cheese room temperature
- ☐ 0.3 cup brown sugar dark packed ()
- ☐ 4 large eggs
- ☐ 1.8 cups graham cracker crumbs whole finely ( ground in processor; from 15 graham crackers)
- ☐ 12 ounces whole-milk ricotta cheese fresh organic

- ☐ 1 cup sugar
- ☐ 0.3 cup butter unsalted melted ()
- ☐ 0.5 vanilla pod split
- ☐ 2 teaspoons vanilla extract
- ☐ 2 tablespoons water

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ sieve
- ☐ hand mixer
- ☐ roasting pan
- ☐ aluminum foil
- ☐ springform pan
- ☐ cheesecloth

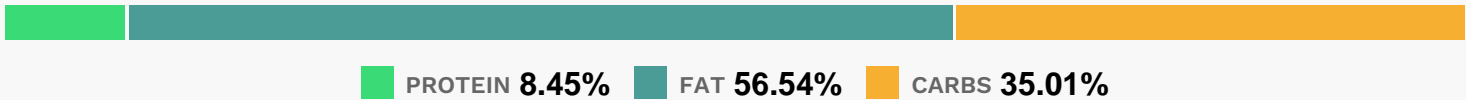
## Directions

- ☐ Position rack in center of oven; preheat to 350°F. Blend graham cracker crumbs, brown sugar, flour, and coarse salt in processor.
- ☐ Add melted butter and 2 tablespoons water; process until crumbs are evenly moistened.
- ☐ Transfer crumb mixture to 9-inch springform pan with 2 1/2-inch-high sides; press mixture firmly onto bottom and 1 3/4 inches up sides of pan.
- ☐ Bake crust until set, about 15 minutes. Cool crust in pan. DO AHEAD: Can be made 1 day ahead. Cover; store at room temperature.
- ☐ Line sieve with 3 layers of cheesecloth; set over medium bowl.
- ☐ Place ricotta cheese in prepared sieve; wrap cheesecloth around ricotta and squeeze gently to remove excess liquid. Cover and chill overnight (additional liquid will drain from ricotta). Preheat oven to 325°F. Wrap 3 layers of foil around outside of springform pan with crust,

covering completely. Using electric mixer, beat cream cheese in large bowl until smooth.

- ☐ Add drained ricottacheese and beat until blended. Scrape in seeds from vanilla bean; beat until well blended (reserve bean for another use).
- ☐ Add sugar, orange peel, vanilla extract, and coarse salt; beat until smooth.
- ☐ Add eggs 1 at a time, beating until blended after each addition.
- ☐ Transfer filling to baked crust in pan.
- ☐ Place springform pan with cake in large roasting pan.
- ☐ Add enough hot water to roasting pan to come halfway up sides of springform pan.
- ☐ Bake until cheesecake is set around edges and center no longer moves when pan is gently shaken, about 1 hour 30 minutes.
- ☐ Transfer cheesecake to rack and cool in pan 1 hour. Chill cheesecake uncovered overnight.
- ☐ Using small knife, cut around cake sides to loosen.
- ☐ Remove pan sides.
- ☐ Transfer cake to platter.
- ☐ Cut cake into wedges and serve with Caramel-Orange Sauce.
- ☐ Bon Appétit

## Nutrition Facts



## Properties

Glycemic Index:20.51, Glycemic Load:19.42, Inflammation Score:-5, Nutrition Score:5.6608695310095%

## Nutrients (% of daily need)

Calories: 417.08kcal (20.85%), Fat: 26.24g (40.37%), Saturated Fat: 14.6g (91.23%), Carbohydrates: 36.56g (12.19%), Net Carbohydrates: 36.13g (13.14%), Sugar: 27.09g (30.1%), Cholesterol: 133.97mg (44.66%), Sodium: 362.81mg (15.77%), Alcohol: 0.23g (100%), Alcohol %: 0.2% (100%), Protein: 8.82g (17.64%), Vitamin A: 969.65IU (19.39%), Selenium: 10.41µg (14.87%), Vitamin B2: 0.24mg (14.38%), Calcium: 124.75mg (12.47%), Phosphorus: 120.45mg (12.04%), Vitamin B5: 0.59mg (5.93%), Iron: 0.93mg (5.18%), Vitamin E: 0.77mg (5.15%), Zinc: 0.75mg (4.99%), Folate: 19.9µg (4.98%), Vitamin B12: 0.28µg (4.69%), Magnesium: 15.08mg (3.77%), Vitamin B6: 0.07mg (3.74%), Potassium: 128.75mg (3.68%), Vitamin B1: 0.05mg (3.52%), Vitamin B3: 0.57mg (2.87%), Vitamin D: 0.4µg (2.7%), Fiber: 0.43g (1.73%), Copper: 0.03mg (1.59%), Vitamin K: 1.57µg (1.5%), Manganese: 0.02mg (1.03%)