

DESSERT

Strawberry-Lemon Cheesecake

7 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	12	\$1.30	178 kcal

Strawberry-Lemon Cheesecake might be just the dessert you are searching for. This recipe makes 12 servings with 178 calories, 6g of protein, and 4g of fat each. For \$1.3 per serving, this recipe covers 6% of your daily requirements of vitamins and minerals.

Ingredients

☐ 2 teaspoons cornstarch	☐ 3 large eggs
☐ 16 ounce fat-free ricotta cheese	☐ ¼ cup all-purpose flour
☐ 1 cup graham cracker crumbs	☐ 3½ tablespoons fresh lemon juice, divided
☐ 3 tablespoons light butter, melted	☐ ¾ cup no-calorie sweetener
☐ 1 tablespoon no-calorie sweetener	☐ ½ teaspoon red food coloring
☐ 8 ounce fat-free sour cream	☐ 1 pint fresh strawberries, sliced
☐ 2 tablespoons strawberry extract	☐ 1 teaspoon vanilla extract
☐ ½ cup water	

EQUIPMENT Frying pan, Sauce pan, Oven, Whisk, Hand mixer, Aluminum foil, Springform pan, Broiler pan

Method

- 1 Combine graham cracker crumbs, melted butter, and 1 tablespoon sweetener; press on bottom and up sides of a 10-inch springform pan coated with cooking spray.
- 2 Bake at 350 for 10 minutes.

- 3 Remove from oven. Wrap outside of pan with heavy-duty aluminum foil.
- 4 Beat ricotta cheese, cream cheese, and sour cream at medium speed with an electric mixer until smooth.
- 5 Add 3/4 cup sweetener, flour, 2 1/2 tablespoons lemon juice, and vanilla, beating until blended.
- 6 Add eggs, 1 at a time, beating until blended after each addition.
- 7 Pour batter into prepared pan.
- 8 Pour water to a 1-inch depth in a broiler pan.
- 9 Place springform pan in water pan.
- 10 Bake at 350 for 25 to 30 minutes. Turn oven off.
- 11 Let cheesecake stand in oven 1 hour. (Do not open oven door.)
- 12 Remove springform pan from water pan; remove foil from springform pan. Cool cheesecake in pan at room temperature 4 hours. Cover and chill 8 hours.
- 13 Combine 1/2 cup water, next 4 ingredients, and remaining 1 tablespoon lemon juice in a small saucepan; bring to a boil, whisking constantly. Boil 1 minute or until thickened, whisking constantly.
- 14 Remove pan from heat, and cool completely. Stir in strawberries.
- 15 Serve over cheesecake slices.
- 16 Note: For testing purposes only, we used Splenda Granular for no-calorie sweetener and Land O' Lakes Light Butter for light butter.

Nutrition per serving

	178 KCAL	6 g PROTEIN	4 g FAT	29 g CARBS
Saturated Fat				1.7 g · 11% of daily needs
Fibre				1.2 g · 5% of daily needs
Sugar				15.4 g · 17% of daily needs
Sodium				133 mg · 6% of daily needs
Cholesterol				58 mg · 19% of daily needs
Vitamin C				26.3 mg · 32% of daily needs

