

RICOTTA CHEESECAKE

Crust:

1 c. crushed graham cracker
1/2 c. sugar
1/2 c. melted butter

Filling:

30 oz. light ricotta cheese
1/2 c. half-and-half
1/2 c. sugar
2 T. flour
1 T. lemon juice
1 t. grated lemon peel
1/4 t. salt
2 eggs

Topping:

1 c. light sour cream
2 T. sugar
1 t. vanilla

Mix crust ingredients and press over bottom and 1-1/2 inches up sides of springform pan. Chill. Mix filling ingredients, adding eggs last and one at a time. Pour into crust. Bake at 350 degrees for 50 minutes. Beat topping ingredients together and spoon onto warm cheesecake. Return to oven for 10 minutes. Turn off oven and cool cheesecake with door partially open for 30 minutes. Cool completely. Chill at least 3 hours.

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