

Amaretto Ricotta Cheesecake

www.GalbaniCheese.com

Servings: 8

*32 ounces ricotta cheese, drained
3/4 cup graham crackers, ground
1/2 cup almonds, ground
2 tablespoons butter, melted
4 eggs, divided
1 cup sugar
zest of two lemons
2 teaspoons vanilla extract
1/8 teaspoon salt
2 ounces amaretto
3 tablespoons all-purpose flour
fresh raspberries (for garnish)
lemon peel (for garnish)*

Drain the ricotta overnight in the refrigerator in a colander lined with paper towels.

Preheat the oven to 325 degrees.

In a small bowl, mix the graham crackers, almonds and butter. Press into the bottom of a greased nine-inch springform pan.

Bake for 10 minutes. Let cool.

Puree' the ricotta in a food processor until smooth, about 30 seconds. Add the egg yolks, sugar, zest, vanilla, salt, amaretto and flour. Blend for 15 seconds. Remove to a large bowl.

In a bowl, whip the egg whites with a hand or stand mixer until soft peaks form. Fold the whites into the ricotta mixture, one-third at a time until just blended.

Spread the mixture on top of the cooled crust.

Bake in the middle of the oven until the center of the cake is just set, about one hour to one hour, 10 minutes. Remove from the oven.

Let the cake rest for 15 minutes. Run a knife around the edge of the pan to release the cake from the sides.

Refrigerate for at least four hours or overnight before removing the cake from the pan.

Garnish with fresh raspberries and lemon peel when serving.

Per Serving (excluding unknown items): 536 Calories; 27g Fat (45.8% calories from fat); 20g Protein; 52g Carbohydrate; 2g Dietary Fiber; 171mg Cholesterol; 327mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 1/2 Lean Meat; 4 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	536	Vitamin B6 (mg):	.1mg
% Calories from Fat:	45.8%	Vitamin B12 (mcg):	.7mcg
% Calories from Carbohydrates:	39.4%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	14.8%	Riboflavin B2 (mg):	.5mg
Total Fat (g):	27g	Folacin (mcg):	49mcg
Saturated Fat (g):	13g	Niacin (mg):	1mg
Monounsaturated Fat (g):	10g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	22
Cholesterol (mg):	171mg	% Refused:	0.0%
Carbohydrate (g):	52g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	1 1/2
Protein (g):	20g	Lean Meat:	2 1/2
Sodium (mg):	327mg	Vegetable:	0
Potassium (mg):	252mg	Fruit:	0
Calcium (mg):	278mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	4
Zinc (mg):	2mg	Other Carbohydrates:	1 1/2
Vitamin C (mg):	trace		
Vitamin A (i.u.):	786IU		
Vitamin A (r.e.):	228 1/2RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 536 **Calories from Fat:** 246

% Daily Values*

Total Fat 27g	41%
Saturated Fat 13g	64%
Cholesterol 171mg	57%
Sodium 327mg	14%
Total Carbohydrates 52g	17%
Dietary Fiber 2g	7%
Protein 20g	
Vitamin A	16%
Vitamin C	0%
Calcium	28%
Iron	12%

* Percent Daily Values are based on a 2000 calorie diet.