

# Classic Italian Cheesecake

KraftRecipes.com

## Servings: 16

1 cup graham cracker crumbs  
3 tablespoons butter or margarine,  
melted  
2 tablespoons sugar  
4 cups ricotta cheese  
1 1/4 cups sugar  
1/4 cup flour  
1/2 cup whipping cream  
2 teaspoons vanilla  
1 teaspoon grated lemon zest  
5 eggs

## Preparation Time: 15 minutes

Preheat the oven to 350 degrees (if using a silver nine-inch springform pan) OR 325 degrees (if using a dark nine-inch springform pan).

In a bowl, mix the crumbs, butter and two tablespoons of sugar. Press firmly into the bottom of the pan.

Bake for 10 minutes.

Meanwhile, in a large bowl, beat the ricotta cheese, 1-1/4 cups of sugar and the flour with an electric mixer on medium speed until well blended. Add the whipping cream, vanilla and lemon zest. Mix well. Add the eggs, one at a time, mixing after each addition just until blended. Pour the batter over the crust.

Bake for one hour and 20 minutes or until the center is almost set. Run a knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim of the pan.

Refrigerate for four hours or overnight.

(Store leftover cheesecake in the refrigerator.)

Start to Finish Time: 1 hour 45 minutes

## HOW TO TEST

### CHEESECAKE DONENESS

*To avoid overbaking a cheesecake, check for doneness at the minimum baking time by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft and jiggy. Do not insert a knife into the center as this may cause the cheesecake to crack during cooling.*

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Per Serving (excluding unknown items): 272 Calories; 15g Fat (49.3% calories from fat); 10g Protein; 25g Carbohydrate; trace Dietary Fiber; 113mg Cholesterol; 130mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	272	<b>Vitamin B6 (mg):</b>	.1mg
<b>% Calories from Fat:</b>	49.3%	<b>Vitamin B12 (mcg):</b>	.4mcg
<b>% Calories from Carbohydrates:</b>	36.6%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	14.1%	<b>Riboflavin B2 (mg):</b>	.2mg
<b>Total Fat (g):</b>	15g	<b>Folacin (mcg):</b>	17mcg
<b>Saturated Fat (g):</b>	9g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	5g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	1g	<b>Alcohol (kcal):</b>	2
<b>Cholesterol (mg):</b>	113mg	<b>% Refuse:</b>	n.n%
<b>Carbohydrate (g):</b>	25g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	trace	<b>Grain (Starch):</b>	1/2
<b>Protein (g):</b>	10g	<b>Lean Meat:</b>	1
<b>Sodium (mg):</b>	130mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	101mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	143mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	1mg	<b>Fat:</b>	2
<b>Zinc (mg):</b>	1mg	<b>Other Carbohydrates:</b>	1
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	568IU		
<b>Vitamin A (r.e.):</b>	163 1/2RE		

**Nutrition Facts**

Servings per Recipe: 16

**Amount Per Serving**

**Calories** 272                      **Calories from Fat:** 134

**% Daily Values\***

<b>Total Fat</b> 15g	23%
Saturated Fat 9g	44%
<b>Cholesterol</b> 113mg	38%
<b>Sodium</b> 130mg	5%
<b>Total Carbohydrates</b> 25g	8%
Dietary Fiber trace	1%
<b>Protein</b> 10g	
<b>Vitamin A</b>	11%
<b>Vitamin C</b>	0%
<b>Calcium</b>	14%
<b>Iron</b>	5%

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