

**Dessert**

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# **Herb & Roasted Pepper Cheesecake**

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Taste of Home - April/ May 2012

**Servings: 24**

**Preparation Time: 20 minutes**

**Bake Time: 35 minutes**

**3 packages (8 oz each) cream cheese, softened**

**3/4 cup whole milk ricotta cheese**

**1 1/2 teaspoons salt**

**3/4 teaspoon pepper**

**3 eggs, lightly beaten**

**1 1/2 cups roasted sweet red peppers, drained and finely chopped**

**3/4 cup fresh basil, minced**

**1/3 cup fresh chives, minced**

**3 tablespoons fresh thyme, minced**

**3 tablespoons cooked bacon, crumbled**

**3 cloves garlic, minced**

**1 tablespoon olive oil**

**roasted sweet red pepper strips (optional)**

**minced chives (optional)**

**baked pita chips**

Preheat the oven to 350 degrees.

Place a greased 9-inch springform pan on a double thickness of heavy-duty foil (about 18 inches square). Securely wrap the foil around the pan.

Place the cream cheese, ricotta cheese, salt and pepper in a food processor. Cover and process until smooth.

Add the eggs. Pulse just until combined.

Add the red peppers, herbs, bacon and garlic. Cover and pulse just until blended. Pour the filling into the prepared pan.

Place the springform pan into a large baking pan. Add one inch of boiling water to the larger pan.

Bake for 35 to 45 minutes or until the center is just set and the top appears dull.

Remove the springform pan from the water bath and remove the foil.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

Remove the rim from the pan.

Just before serving, drizzle the cheesecake with oil. Top with red pepper strips and chives, if desired.

Serve with pita chips.

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Per Serving (excluding unknown items): 141 Calories; 13g Fat (83.5% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 264mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.