

Old World Ricotta Cheesecake

Mary Beth Jung - Hendersonville, NC
Taste of Home Grandma's Favorites

Servings: 12

*1 2/3 cups zwieback, rusk
or plain biscotti crumbs*

3 tablespoons sugar

*1/2 teaspoon ground
cinnamon*

1/3 cup butter, softened

FILLING

2 cartons (15 ounce ea)

ricotta cheese

1/2 cup sugar

1/2 cup half-and-half

*2 tablespoons all-purpose
flour*

1 tablespoon lemon juice

*1 teaspoon finely grated
lemon zest*

1/4 teaspoon salt

2 large eggs, room

temperature, lightly beaten

TOPPING

1 cup sour cream

2 tablespoons sugar

1 teaspoon vanilla extract

Preparation Time: 20 minutes

Bake Time: 1 hour

In a bowl, combine the zwieback crumbs, sugar and cinnamon. Mix in the butter until the mixture is crumbled. Press onto the bottom and 1-1/2-inch up the sides of a greased nine-inch springform pan. Refrigerate until chilled.

Preheat the oven to 350 degrees.

In a bowl, beat all the filling ingredients except the eggs until smooth. Add the eggs. Beat on low until combined. Pour into the crust. Place the pan on a baking sheet.

Bake until the center is set, about 50 minutes. Remove from the oven. Let stand for 15 minutes, leaving the oven on.

In a bowl, combine the topping ingredients. Spoon around the edge of the cheesecake. Carefully spread over the filling.

Bake for 10 minutes longer.

Loosen the sides from the pan with a knife. Cool for one hour.

Refrigerate for three hours or overnight, covering when completely cooled.

Remove the rim from the pan.

Refrigerate leftovers.

Per Serving (excluding unknown items): 228 Calories; 15g Fat (59.4% calories from fat); 6g Protein; 17g Carbohydrate; trace Dietary Fiber; 78mg Cholesterol; 152mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.