

# Tuscan Ricotta Cheesecake

*www.GalbaniCheese.com*

*32 ounces ricotta cheese  
3/4 cup sugar  
1/3 cup all-purpose flour  
6 eggs  
1/2 teaspoon ground cinnamon  
1 3/4 teaspoons orange zest  
2 1/2 teaspoons vanilla extract  
1/8 teaspoon salt*

Preheat the oven to 375 degrees. Place the rack in the middle of the oven.

Grease a nine-inch baking dish.

In a bowl, blend all of the ingredients until the mixture is smooth. Pour the mixture into the baking dish.

Bake in the center of the oven for about one to one and one-quarter hours until it shows a light golden color. Make sure that the center is fairly firm and the point of a sharp knife inserted in the center comes out clean.

Cool on a wire rack. Cover.

Chill until served.

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Per Serving (excluding unknown items): 2790 Calories; 148g Fat (48.0% calories from fat); 144g Protein; 216g Carbohydrate; 2g Dietary Fiber; 1731mg Cholesterol; 1441mg Sodium. Exchanges: 2 Grain(Starch); 19 1/2 Lean Meat; 0 Fruit; 17 Fat; 10 Other Carbohydrates.