

Heavenly Ricotta Cheesecakes Recipe

Prep Time: 20 minutes | Cook Time: 15 min | Servings: 8

Ingredients

- 2 cups (500g) whole-milk ricotta cheese
- 3/4 cup (150g) granulated sugar
- 3 large eggs
- 1/2 cup (120ml) heavy cream
- 1 teaspoon pure vanilla extract
- 1 tablespoon lemon zest (about 1 lemon)
- 2 tablespoons lemon juice
- 2 tablespoons all-purpose flour
- A pinch of salt
- Powdered sugar, for dusting (optional)

Instructions:

1. Preheat your oven to 325°F (163°C). Lightly grease a 9-inch springform pan
2. In a large mixing bowl, combine the ricotta and sugar. Beat until smooth and creamy
3. Add eggs one at a time, mixing well after each addition
4. Stir in heavy cream, vanilla extract, lemon zest, and lemon juice until well combined
5. Add the flour and salt. Mix until just incorporated, avoiding overmixing
6. Pour the batter into the prepared pan and smooth the top with a spatula
7. Bake for 50 minutes, or until the cheesecake is lightly golden and set around the edges but
8. slightly jiggly in the center
9. Turn off the oven, crack the oven door, and let the cheesecake cool inside for 1 hour
10. Remove from the oven and refrigerate for at least 4 hours or overnight for best results
11. Dust with powdered sugar before serving, if desired. Enjoy your heavenly ricotta cheesecake!

Notes

- Serve warm with love. Great for gatherings or weeknight meals.

Estimated Nutrition (per serving):

Calories: 500 kcal

Protein: 21g

Fat: 18g

Carbs: 54g



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