

# Eggless Ricotta Cheesecake

Makes: one 9 inch Cheesecake

Preparation Time: 30 minutes

Baking Time: 1 hour 15 minutes or more

Chilling Time: 24 hours

## Ingredients:

### Crust

1 1/2 cups *Graham Cracker Crumbs*

1/4 cup *Butter* - Melted

### Topping

2/3 cup *Heavy Whipping Cream*

1 tablespoon *Granulated White Sugar*

1 teaspoon *Pure Vanilla Essence*

*Fresh Fruits* of your choice

*Fruit Glaze* (optional) – recipe follows

### Filling

16 ounces *Cream Cheese* – room temperature

15 ounces *Ricotta Cheese*

1 1/3 cups *Granulated White Sugar*

1 *Lemon Zest*

1/3 cup freshly squeezed *Lemon Juice*

1 tablespoon *Corn Flour*

1 1/3 cup *Heavy Whipping Cream*

1 1/2 teaspoons *Pure Vanilla Essence*



## Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Spray with oil or butter a 9 inch round springform pan and keep aside.

### Crust

1. In a bowl, combine Graham cracker crumbs, butter and mix with a fork or hand until well combined.
2. Spread the crumbs evenly over the prepared pan and press it well to form a crust. Keep this refrigerated while preparing filling.

### Filling

1. Place all filling ingredients in a large bowl and beat until light and fluffy without over mixing it.
2. Pour this over the prepared pan with crust.
3. Bake in the middle rack of the preheated oven for about 1 hour 15 minutes or until lightly golden brown on top. (It took me about 1 hour 40 minutes)The cake is done when the entire surface is golden brown.
4. Remove from oven and let the pan cool over wire rack. Once completely cool, cover with plastic wrap and refrigerate for 20 to 24 hours before serving.

### Topping

1. Place heavy whipping cream along with sugar & vanilla essence in a well chilled large bowl and beat with whisk attachment until soft peak forms. Add more sugar if desired and continue beating just until stiff peak forms. Use this right away.
2. Run a thin knife alongside the pan of chilled cheesecake before releasing the spring. Top it up with whipped cream, fresh fruits and brush the fruits with glaze, if desired.

### Fruit Glaze

#### Ingredients:

1 tablespoon *Light Brown Sugar*

3 tablespoons *Light Corn Syrup*

1 tablespoon *Water*

#### Directions:

1. Mix all ingredients in a small sauce pan and heat over medium heat for few minutes stirring frequently until slightly thicken. Remove from heat and let it cool completely.