

RICOTTA CHEESECAKE

INGREDIENTS

- 1 C Cinnamon graham crackers (low fat) (crushed)
- 4 T Margarine (Smart Balance **OR** Earth Balance)
- 2 t Sugar **OR** Splenda
- Non-stick cooking spray

- 4 oz Cream cheese (reduced fat) **OR** Neufchatel
- 1 C Sugar **OR** Splenda
- 2 C Ricotta cheese (non-fat or skim)
- 1/2 C Yogurt (non-fat plain)
- 1/3 C Cornstarch
- 1 1/4 C Egg substitute **OR** 2 whole eggs & 3 egg whites
- 2 t Lemon Zest (grated)
- 2 T Lemon juice
- 1/4 t Salt



OPTIONAL GLAZE

- 2 C Berries (fresh)
- 1/4 C Diet Jelly (your choice of flavor)

BAKING INSTRUCTIONS

- 1 Pre-heat oven to 300 F
- 2 Take the cream cheese out of the refrigerator
- 3 Spray a 9 inch springform pan with non-stick cooking spray
- 4 Melt margarine & mix with crushed crackers
- 5 Press the mix onto the base of the pan
- 6 Bake for 8 minutes

- 1 Mix cream cheese with an electric mixer adding sugar & beating until smooth
- 2 Add ricotta, yogurt, cornstarch, egg mix, salt, lemon zest & lemon juice
- 3 Mix until well blended & pour the batter into pan making the sure the top is smooth
- 4 Bake cake until edges are puffed but the center still jiggles when pan is moved (50-60 minutes)
- 5 Turn off the oven & let the cheesecake stay inside with door partially open for 1 hour
- 6 Move cake to a rack & let cool completely
- 7 To decorate, you can place sliced strawberries &/or kiwi slices or make the glaze recipe below

OPTIONAL GLAZE

- 1 Arrange berries on top of cheesecake
- 2 Warm jelly in a saucepan over low heat stirring until melted
- 3 With a pastry brush coat the berries with the glaze
- 4 Refrigerate cake until cold