



"Bake what you love and love what you bake". Established 2005

Italian Style Cheesecake

Here is what you need:

- 2 – 8-ounce packages cream cheese, softened
- 32-ounce container ricotta cheese, whole milk
- 1 ½ cup granulated sugar
- 3 tablespoons cornstarch
- 3 tablespoons flour * extra flour for pan
- 1 teaspoon lemon zest
- 2 teaspoons vanilla
- 4 large eggs at room temperature
- 2 egg yolks at room temperature

Here is how you do it:

Preheat the oven to 325 degrees.

In a 10-inch round springform pan or round cake pan, gently grease at the bottom and flour; set aside.

In a large bowl using a hand-mixer, beat cream cheese, ricotta cheese, sugar, cornstarch and flour. Add in lemon zest and vanilla; beat well. Add in eggs and egg yolks one at a time until blended. Pour into the pan and bake for 65 - 75 minutes. Cool to room temperature, then place in the fridge uncovered for 3 hours. Then cover and store in the fridge. Serve cheesecake cold.