



# Noreen's Kitchen

## Ricotta Cheesecake

### Ingredients

#### **CRUST**

3 cups crushed Amaretti cookies or graham crackers  
1/4 cup (1/2 stick) butter, melted  
1/2 teaspoon salt  
1/2 cup sugar

#### **FILLING**

3 cups Ricotta Cheese  
2-8 ounce packages of Cream Cheese  
1 cup granulated sugar  
4 Large Eggs  
1 tablespoon vanilla extract

### Step by Step Instructions

Preheat oven to 350 degrees.

Combine crushed cookies/crackers with sugar, salt and melted butter until the mixture resembles wet sand.

Wrap the bottom of the pan with a couple layers of foil so that the contents will not leak out during the baking process. Spring form pans are notorious for leaking. Better safe than sorry!

Press this mixture into the bottom and half way up the sides of a 10 inch spring form pan.

Bake crust for 12 to 15 minutes until lightly browned and set.

Remove from oven and allow to cool while preparing the filling. Set aside.

To make the filling combine the ricotta and cream cheese in the bowl of your mixer fitted with either the paddle attachment or beaters. This can also be done with a hand mixer.

Beat the cheeses together until they are smooth and creamy and well combined.

Add granulated sugar and vanilla and continue to beat until well combined.

Add in eggs, one at a time until the mixture is cohesive and creamy.

Make sure to scrape down your bowl occasionally to ensure proper blending of the ingredients.

Pour filling mixture into prepared pan. Smooth top and give pan a slight tap on the counter to release any air bubbles.

Place pan into another larger pan and fill the pan with hot water. This is called a water bath or a Bain Marie. This will help the cheese cake to cook evenly without burning.

Bake cake for 70 to 75 minutes or until the cake looks nearly set and golden brown on the edges. The center of the cake may be a bit jiggly. This is fine.

Remove from oven and remove the cheesecake from the water bath.

Place on a rack to cool completely.

Once cake has cooled, place in the refrigerator for at least 4 hours to set properly before serving.

Slice with a hot knife dipped in water and top with berries or your favorite jam or just enjoy plain!

**Enjoy!**