

RED WHITE & BLUE RICOTTA CHEESECAKE

Ingredients

Crust:

2 Cups Graham Cracker
Crumbs

3 Tablespoons Sugar

6 Tablespoons Butter,
melted

Filling:

8 ounces Cream
Cheese, softened

22 ounces Ricotta

3 Eggs

1 ½ Cups Sugar

Juice & zest from 1
Lemon

2 teaspoons Vanilla

½ Cup GDG Raspberry
Jam

1-pint Blueberries

Directions

Preheat oven to 350F.

Prepare a spring-form pan by lightly greasing with pan spray or butter and surround with a single sheet of foil to create a waterproof barrier. Combine Graham crumbs, sugar and butter in a bowl and mix until evenly coated with butter. Mixture should easily clump together and hold. Pour into prepared pan and spread evenly using the back of a spoon and compact together.

Make filling by beating the cream cheese until smooth, then scrape down the sides with a spatula and beat for another minute. Add eggs one at a time, and then incorporate sugar, zest and juice, vanilla. Turn mixer off and then add Ricotta before mixing in at a medium speed until smooth. Pour half the batter into prepared pan and smooth with a spatula. Use a spoon to dot in Raspberry jam and then pass through with a toothpick to fan it out. Pour remaining batter over and smooth out. Place into a larger pan and add water to fill up to halfway along the side of cheesecake. Place on middle rack and back for 2 2 ½ hours until set in the center. Remove from oven and cool. When at room temperature, wrap with plastic and put in refrigerator overnight.

To remove from pan, get a thin utility knife and run hot water on it before running the knife around the inside of the pan. Unhook the spring and carefully remove the ring. Run the knife under hot water again and then slip the knife under the cake to loosen from bottom pan. Carefully slide cheesecake onto a serving platter (or just leave on the pan base!)

Garnish with blueberries, raspberry jam and serve with whipped cream.