



Ricotta Cheesecake



Ingredients

2lbs Ricotta Cheese
1 tsp Pure Almond Extract
4 Eggs, separated
1 ¼ C Almond Flour or Meal
Powdered sugar for decoration

¾ C Sugar
1 tsp Zest of Lime
¼ C Flaked Almonds

How to Prepare

Preheat oven to 275 degrees. Grease cake pan. Mix the ricotta, egg yolks, almond extract and sugar until smooth. Fold in the almond flour and lime zest. Whisk the egg whites until they make soft peaks. Fold 1/3 egg whites into ricotta mixture to soften the batter, then fold in the remaining egg whites. Bake for 30 to 40 minutes. Sprinkle with the flaked almonds and bake for 10 more minutes or until golden.

Let cool for 15 minutes and then flip onto serving dish. Sprinkle with powdered sugar and serve.

Bon Appétit!