

Lemon Ricotta Cheesecake

Ingredients

1 1/2 c Vanilla Wafers (about 45)
4 T Unsalted Butter (melted)
4 t Lemon Zest
16 oz Cream Cheese (softened)
2 c Half and Half
15 oz Ricotta Cheese
1 1/4 c Sugar
1/4 c Cornstarch
2 t Vanilla Extract
1/3 c Lemon Juice
4 Eggs

Instructions

1. In a small bowl, combine wafer crumbs, butter and 1 teaspoon lemon zest. Press onto the bottom of a greased 9-in. springform pan. Bake at 325° for 12-14 minutes or until lightly browned. Cool.
2. In a large bowl, beat the cream cheese, cream, ricotta, sugar, cornstarch and vanilla until smooth. Beat in lemon juice and 3 teaspoons zest. Add eggs, beat on low speed just until combined. Pour filling into crust. Place pan on a baking sheet. Bake at 325° for 70-80 minutes or until center is almost set.
3. Cool on a wire rack for 1 hour then minutes. Refrigerate overnight.
4. Carefully run a knife around edge of pan to loosen; serve immediately.