

# Ricotta Cheesecake

*9 inch cake*

## INGREDIENTS

Unsalted butter (for pan)

$\frac{3}{4}$  cup sugar (+ more for pan)

1  $\frac{1}{2}$  lbs fresh ricotta (puree until smooth)

6 eggs (separated)

$\frac{1}{4}$  cup all-purpose flour

$\frac{1}{4}$  tsp salt

Finely grated zest of 1 orange



## DIRECTIONS

1. Preheat oven to 375 degrees. Generously butter and sugar a 9-inch springform pan. Whisk together ricotta, egg yolks, flour, 6 TBSP sugar, the zest, and salt in a large bowl.
2. Whisk egg whites with a mixer on low speed until foamy. Raise speed to high, and gradually add remaining 6 TBSP sugar, whisking until stiff, glossy peaks form, 3 to 4 minutes. Gently fold a third of the whites into ricotta mixture using a rubber spatula until just combined. Gently fold in remaining whites until just combined.
3. Pour batter into pan, and bake until center is firm and top is deep golden brown, about 1 hour. Let cool on a wire rack for 10 minutes. Run a knife around edge of cake; release sides to remove from pan, and let cool completely. Sprinkle with confectionery sugar