

Happy New Year, and welcome back to the post-champagne life! I have three recipes for you today, and each will appease your cheesecake cravings in different ways. The first is a traditional recipe from my mother's mother. The second is a Ricotta Cheesecake (or Ricotta Pie) from a local real estate agent, AnnaLisa Bossio. The last is one of my own creation that is small yet flexible, and can be made to suit many different allergies or special diets. Listen, bake, and enjoy!



Cheesecake Past

Cheesecake

by Lucile Hinzie Bowers

This is from a handwritten card in my grandmother's recipe book.

Ingredients:

1 lb cream cheese

1 lb ricotta

1 1/2 cup sugar

4 eggs

3 tablespoons cornstarch

3 tablespoons flour

1 1/2 tablespoon lemon juice

1 tablespoon vanilla

1/2 cup butter, melted

1 pint sour cream

Using a mixer, beat cream cheese and ricotta until creamy. Add sugar and slightly beaten eggs and beat in mixer on low speed. Add remaining ingredients and beat until smooth. Pour into a 9" greased springform pan. Bake at 325 degrees for 1 hour. Turn off heat and let stand

in the oven with the door closed for 1 hour. Let cool completely and refrigerate.

Cheesecake Present

Annalisa's Ricotta Cheesecake

by AnnaLisa Bossio, Compass Realty, Huntington NY

This easy special recipe was handed down from my grandmother Anna. I make this with great memories of LOVE.

Ingredients:

1 lb ricotta

4 large eggs

1 pt heavy or light cream

3/4 cup granulated sugar

dash of salt

1 teaspoon vanilla

2 tablespoons flour

Grease or butter an 8"x8" pan (a Pyrex or glass pan works well). Preheat oven to 350 degrees. Using a mixer, mix sugar and flour well. Add ricotta, slowly add eggs, one at a time until blended well. Add heavy (or light) cream, salt, and vanilla. Mix well. Pour into the pan and back for 55 minutes. Let stand in oven with door open for an additional hour. Cool completely on the counter before covering and refrigerating. This delicious cheesecake also freezes well. Enjoy!

Cheesecake Future

Press-in Butter Crust

by Carolynn ni Lochlainn

Make this crust, then press it into the 7" springform pan and bake it before pouring in the filling. and baking the entire cake.

Ingredients:

1/2 cup butter, slightly softened

1 tablespoon coconut sugar, or 1 tablespoon monkfruit or stevia, or 1 scant tablespoon granulated fructose

1 cup flour

1/2 cup oat bran or finely ground pecans

Grease the 7" springform pan and pat the crust in by hand, distributing the dough evenly. Prick a few holes in the crust with the tip of a knife or fork tines. Lay in a piece of baking parchment or greased foil, set in pie weights, and bake at 350 degrees for approximately 20 minutes, or until edges are browned. Watch the crust carefully...fructose burns more quickly than the other sweeteners. When done, remove pie weights and parchments, and let crust cool completely before filling.

Lemon Yogurt Cheesecake

Ingredients:

2 cups. yogurt cheese (32 oz. yogurt, drained to make yogurt cheese) or 2 cups lebne

1/2 - 2/3 cups granulated fructose, monkfruit, stevia, or your favorite sweetening agent

1 tablespoon cornstarch

2 tablespoon vanilla extract

1 tablespoon lemon juice

1 tablespoon lemon extract

1/4 cup flour

1 teaspoon tapioca starch/tapioca flour

dash ground mace

2 eggs

Finely grated peel of 1 lemon

sliced almonds, 3 small lemon peel chips for garnish

Preheat oven to 325 degrees.

Using a mixer, whip all ingredients except the sliced almonds and lemon peel chips together until light and completely mixed. Heat oven. Pour the batter into the pie shell and bake 60-65 minutes, or until center is set. Make a rosette in the center out of the sliced almonds; use a few chips of lemon peel as stamens. Chill for at least 4 hours before serving.

Note: you can also make this with orange juice, orange extract, and orange zest.



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