



Trebek's Low-Cal Crustless Lemon Cheesecake

Jean Trebek's Reliable Recipes
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INGREDIENTS:

1 3/4 cups Italian ricotta cheese,
room temperature

3/4 cup sugar

1/2 cup flour

1/8 teaspoon salt

Zest of 4 lemons

Juice of 1 lemon

6 large eggs, separated and at
room temperature

DIRECTIONS:

First, preheat the oven to 350 degrees.

Then, grease with butter and line with parchment paper an 8 inch round spring-form pan.

With an electric mixer, gently whip the ricotta until smooth.

Add in half of the sugar

Add flour, lemon zest and juice, egg yolks and salt.

Beat again until smooth.

In a separate bowl, whisk the egg whites until soft peaks form, and then gradually add the remaining sugar, continually whisking until thick and glossy.

Gently fold half of the egg white mixture into the ricotta until just combined.

Fold in the rest and combine

Pour into the prepared tin.

Bake 45 minutes, covering with foil if it begins to brown too much.

Allow to cool completely in the tin before removing.

Serve the cake with whipped cream, creme fraiche, or with some berries.