

RICOTTA CHEESECAKE

BY ROSE MARIE MANCUSO

3 POUNDS RICOTTA

2 CUPS SUGAR

8 EGG YOLKS

1/2 CUP SIFTED FLOUR

1 TABLESPOON LEMON RIND, ZESTED

1 TEASPOON VANILLA

2 TABLESPOONS GRAHAM CRACKER CRUMBS

PREHEAT OVEN TO 425°F

BEAT DRAINED RICOTTA UNTIL SMOOTH GRADUALLY ADD 1 1/2 CUPS OF THE SUGAR AND ADD THE EGG WHITES BEATING AFTER EACH ONE, BEAT IN SIFTED FLOUR, LEMON RIND AND VANILLA. BEAT IN EGG YOLKS AND REMAINING SUGAR UNTIL STIFF AND FOLD INTO RICOTTA MIXTURE TURN INTO A 12 INCH SPRING FORM PAN, WHICH HAS BEEN WELL BUTTERED AND SPRINKLE WITH GRAHAM CRACKER CRUMBS. COOK AT 350°F. BAKE FOR 1 HOUR. TURN OFF HEAT AND ALLOW TO COOL IN OVEN WITH DOOR CLOSED.