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LEMON-RICOTTA CHEESECAKE

If you buy some ricotta for the Lemon–Poppy Seed Muffins (*page 76, not included*), you may want to make this recipe as well. It has an entirely different taste and texture than the muffins. I initially developed this cheesecake for the Instant Pot and it became very popular, so I adapted the recipe for the oven as well.

ACTIVE TIME: 25 minutes

TOTAL TIME: 1 hour 20 minutes (+ 6 hours chilling)

SERVINGS: 6

DIETARY CONSIDERATIONS: Vegetarian

FOR THE CAKE

Keto cooking spray

8 ounces full-fat cream cheese, softened

¼ cup Truvia granulated sweetener

½ cup whole-milk ricotta cheese

Grated zest and juice of 1 lemon

½ teaspoon lemon extract

2 large eggs

FOR THE TOPPING

2 tablespoons full-fat sour cream

1 teaspoon Truvia granulated sweetener

1. For the cake: Preheat the oven to 350°F. Grease a 6-inch springform pan with cooking spray; set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine the cream cheese, sweetener, ricotta, lemon zest and juice, and lemon extract. Beat on medium until the mixture is smooth with no lumps. Taste to ensure the level of sweetness is to your liking. Add the eggs and beat on low just until they are incorporated (overbeating can result in a cracked cake).
3. Transfer the batter to the prepared pan. Bake for 55 minutes, or until the top is mostly set but the center is still slightly soft.
4. For the topping: In a small bowl, combine the sour cream and sweetener. Spread the topping on the warm cake.
5. Refrigerate the cake for 6 to 8 hours, until completely chilled, before serving.

PER SERVING

Calories: 205

Total Fat: 19g

Total Carbs: 12g

Net Carbs: 3g

Fiber: 0g

Sugar: 2g

Protein: 6g

MACROS

82% Fat

6% Carbs

12% Protein



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