

Taste of Home



Lemon Ricotta Cheesecake Squares

TOTAL TIME: Prep: 15 min. Bake: 1 hour + chilling

YIELD: 16-20 servings.

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My family loves this dessert. The ricotta cheese layer sinks down in the cheesecake, creating a luscious, dense cake that's just bursting with lemon flavor.

Ingredients

3 large eggs, lightly beaten

2 cartons (15 ounces each) ricotta cheese

3/4 cup sugar

2 teaspoons grated lemon zest

CAKE:

1 package lemon cake mix (regular size)

1 cup water

1/3 cup vegetable oil

1/4 cup lemon juice

3 large eggs

2 teaspoons confectioners' sugar

Directions

1. In a large bowl, combine the eggs, ricotta cheese, sugar and lemon zest; set aside.

2. In a large bowl, combine the cake mix, water, oil, lemon juice and eggs; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into a greased 13x9-in. baking pan. Carefully spoon ricotta mixture on top of cake batter.

3. Bake at 350° for 60-65 minutes or until lightly browned. Cool on a wire rack for 1 hour. Refrigerate overnight. Dust with confectioners' sugar; cut into squares. Refrigerate leftovers.

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