



Triple Cheesecake

Recipe By: Doris Ragusa

Prepared By: The Bearded Chef

2 packages (8 oz) cream cheese, softened overnight

16 ounces ricotta or cottage cheese

1 1/2 cups sugar

4 eggs

3 tablespoons cornstarch

3 tablespoons flour

1 1/2 tablespoons freshly squeezed lemon juice

1 teaspoon freshly grated lemon zest

1 teaspoon vanilla extract

1/2 cup melted butter, cooled to room temperature

1 pint sour cream

Preheat oven to 325F.

In a stand mixer, with the paddle attachment, beat cream cheese and ricotta/cottage cheese on Low speed.

With the stand mixer on Low, one ingredient at a time, in order, slowly add the sugar, eggs, cornstarch, flour, lemon juice, zest and vanilla extract. Pause in between ingredients and wait until it is fully incorporated into the mix before continuing.

With the stand mixer still on Low, add the melted butter and sour cream. Beat until smooth.

In a greased spring form pan, bake at 325F for 1 hour and 10 minutes. Make sure not to go over the time!

Turn the oven off after time has passed and let the cheesecake stay in the oven for an additional 2 hours (or overnight).

Allow to cool on a rack before removing from spring form pan. If left in oven overnight, just remove from spring form pan.

Top with chopped fruit if desired.