

Orange Ricotta Cheesecake

1	cup	graham cracker crumbs	1½	Tbsp	lemon juice
¾	tsp	gelatin powder	¾	Tbsp	orange zest
1½	Tbsp	water	1¾	tsp	vanilla extract
1½	cups	cream cheese, fat free	4	each	eggs
1½	cups	ricotta cheese, fat free			
¾	cup	honey, sugar free/xylitol, Nature's Hollow			



Procedure

- 1 Combine gelatin in hot water. Let sit until thickened. Mix into the graham cracker crumbs.
- 2 Preheat oven to 275° F.
- 3 Beat the cheeses, then add honey and eggs one at a time.
- 4 Add orange, lemon juice and vanilla and continue beating slowly until smooth and sugar is dissolved.
- 5 Press graham mixture into 12 molds. Fill with cheese mixture and bake until set.

Servings: 12

Nutrition Facts

Serving size: 1/12 of a recipe.

Amount Per Serving	
Calories	144
	% Daily Value
Total Fat 3g	5%
Sodium 363mg	15%
Total Carbohydrates 19g	6%
Fiber 0g	0%
Protein 11g	22%

Recipe Type

Dessert