

## Italian Easter Cheesecake

### Ingredients:

3 lbs. ricotta  
1 dozen eggs  
1 cup sugar  
1 tsp. vanilla extract  
2 tbs. citron (candied fruit)  
1 orange  
1 lemon  
1 tbs. apricot brandy  
4 tbs. mini chocolate chips  
Cinnamon for garnish



### Preheat oven to 350 degrees

Strain ricotta for a half-hour in a colander. Then, in a large bowl, mix ricotta and sugar with a spoon.

In a separate bowl, beat the eggs with a fork, and then add them to the ricotta mixture. Next, add vanilla, citron, and chocolate chips.

Grate lightly (to avoid the pith) the zest of half of the orange and half of the lemon and add to the mixture. (Save the lemon and orange for another use.)

Add brandy.

Mix by hand at first, and then with an electric beater, until smooth. Do not overbeat.

Pour into an ungreased square glass oven baking dish.

Sprinkle top with cinnamon.

Bake at 350 degrees for at least 40 minutes or until firm in the center.

a recipe from Dolce Zitella

