



**Ricotta Cheesecake Recipe**  
**Brazi's Italian Restaurant**  
**Owner and Manager Valerio Capobianco**

**Recipe Ingredients:**

- 2 ounces butter, softened
- 2 cups graham cracker crumbs
- 1 ½ pounds cream cheese, softened (Axelrod brand)
- 3 ¼ or 4 cups confectioners' sugar (use 4 cups for a sweeter cake)
- ¾ ounce vanilla extract
- ¾ ounce almond extract
- 4 pounds ricotta (Grande brand)
- 2 tablespoons sour cream
- 4 eggs, beaten
- 2 teaspoons high gluten flour

**Recipe Instructions:**

1. Coat a 16-inch diameter 3-inch-high spring form pan with butter. (You could use two smaller pans, but would need to adjust baking time, or cut the recipe in half to make one 8-9-inch cake.)
2. Then coat bottom and sides of pan with graham crackers.
3. Pour out excess crumbs, leaving just a little on the bottom, spreading the excess out evenly.
4. Put the cream cheese, confectioners' sugar, both extracts, ricotta and sour cream in a large bowl to mix by hand or use a stand mixer. Mix slowly until combined.
5. Add the beaten eggs and flour, continue to mix slowly.
6. Scrape down sides and mix at medium speed until combined well and there are no lumps of cream cheese.
7. Fill prepared pan, making sure to leave one-inch space on top.
8. Bake in a 325-degree F preheated oven for 1 ½ hours or until a toothpick inserted in the middle comes out clean.
9. Remove from oven and let cool for 2 hours and put in refrigerator.
10. Slice and sprinkle with confectioners' sugar or other topping you desire.

**\*Note: If you have any questions about the recipe, email Dave McCoart at [mccoartd@gmail.com](mailto:mccoartd@gmail.com).**