

Lemonade Cheesecake

Yield: 8 servings

15 ounces whole milk [ricotta cheese](#)
1 (6 oz) can frozen lemonade concentrate, thawed
2 eggs
1/2 cup sugar
1/3 cup flour
1 (9 oz) prepared graham cracker pie crust
Whipped cream (optional)

Preheat oven to 350°F.

Using a food processor, combine the ricotta cheese, lemonade concentrate, eggs, sugar and flour. Process until fully blended, a full 2 minutes, scraping down the sides of the work bowl once.

Pour the mixture into the prepared pie crust and bake for 50 minutes, or until the center is set. Transfer to a wire rack to cool completely. Cover and chill for at least 4 hours. Serve with whipped cream, if desired.

Source: [Sargento Cheese](#)