

Foodnity Recipes

Rhubarb Cheesecake Creams

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 cup graham cracker crumbs
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp sugar

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup ricotta cheese
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 large eggs
- [ ] 1 cup rhubarb, thinly sliced
- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp honey

Instructions

1. Preheat the oven to 325°F (160°C). Mix graham crumbs, melted butter, and sugar; press into the bottom of a 9-inch springform pan. Bake 8 minutes, then set aside.
2. In a saucepan, combine sliced rhubarb, lemon juice, and honey. Simmer gently for 5-7 minutes until just softened; remove from heat and let cool.
3. Beat cream cheese, ricotta, and sugar until smooth. Add vanilla, then eggs one at a time, mixing on low. Fold in the cooled rhubarb mixture, being careful not to over-mix.
4. Pour the filling over the pre-baked crust. Bake for 25-30 minutes, until the edges are set and the center jiggles slightly.
5. Cool the cheesecake in the pan on a wire rack, then chill in the refrigerator for at least 2 hours before slicing into bite-size creams.

Nutrition per serving

260 kcal	6 g	22 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is fully softened to avoid lumps.
- If the rhubarb releases too much liquid, drain before folding into the batter.
- A light dusting of powdered sugar adds a pretty finish.