

Italian Mascarpone and Ricotta Cheesecake

Yield: 12 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-vs-american-nutella-recipe>

Ingredients:

- 4 granola bars honey oat, (2 individual packages)
- 1/4 cup ground almonds
- 1 tablespoon melted butter
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 tablespoon flour
- 16 ounces cream cheese room temperature
- 8 ounces mascarpone cheese room temperature
- 8 ounces ricotta cheese
- 1 cup sugar
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 4 large eggs room temperature
- Nutella Heat, w/ a little milk and drizzle over top
- cherry pie filling
- caramel sauce drizzled with shaved chocolate
- fresh raspberries or other fresh fruit
- lemon curd

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 160 milligrams
4. Fat: 30 grams
5. Fiber: 3 grams
6. Protein: 11 grams

7. SaturatedFat: 15 grams
 8. Sodium: 520 milligrams
 9. Sugar: 24 grams
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