

# Ricotta Cheese Cake

*Hilarie Migala*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

*1/2 stick butter, melted  
1 pound ricotta cheese  
1 pound cream cheese,  
softened  
4 eggs, room temperature  
3 tablespoons flour  
3 tablespoons cornstarch  
2 1/2 teaspoons vanilla  
2 cups sour cream  
1 1/2 cups sugar*

Preheat the oven to 350 degrees.

In a bowl, combine the butter, ricotta, cream cheese, eggs, flour, cornstarch, vanilla, sour cream and sugar. Mix well.

Pour the mixture into a nine-inch springform pan.

Bake for one hour.

Allow to remain in the oven for two hours.

(No crust is needed.)

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Per Serving (excluding unknown items): 5431 Calories; 380g Fat (62.3% calories from fat); 128g Protein; 390g Carbohydrate; 1g Dietary Fiber; 1904mg Cholesterol; 2723mg Sodium. Exchanges: 2 1/2 Grain(Starch); 15 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 66 1/2 Fat; 20 Other Carbohydrates.