

The logo for Calabro Cheese Corp. features the word "CALABRO" in a stylized, serif font, enclosed within a decorative, rounded rectangular border. The border has a small circular element at the top center and a pointed bottom center, resembling a stylized 'C' or a frame. The entire logo is set against a dark background.

CALABRO

CHEESE CORP.

580 COE AVENUE
EAST HAVEN, CONNECTICUT 06512
TELEPHONE (203) 469-1311

Especially Selected from Mrs. Calabro's Kitchen

RICOTTA CHEESE CAKE

3 lbs. Calabro Whole Milk Ricotta Cheese
8 large eggs
½ cup sugar
½ cup Whole or Skim Milk
2 heaping T. of flour
Grated rind of one lemon or orange
2 T. lemon or orange extract, depending which fruit is used

Separate egg yolks and whites. Beat egg yolks, and sugar, ricotta, and flour. Beat well. Add rind, milk, and extract and mix well. Beat egg whites until peaks form and fold carefully into batter. Make sure egg whites are completely blended into batter.

CRUST

¼ cup melted butter
2 cups graham cracker crumbs

Pat graham crackers and butter mixture in bottom of 9-inch springform pan. Pour Ricotta mixture in pan and bake in a 325 degree oven. Bake 45 to 60 min. Remove cheese cake from oven after the oven has cooled down.

Note: Do not pre-heat oven. Place cake in cold oven. Cheese cake will fall if removed while oven is still hot. To test for doneness cut in with a knife about 2 inches from the edge. If knife comes out clean, cake is done. If baked too long, cake will be too dry.