

GREEK CHEESECAKE - MELOPITA



Melopita translates as "honey pie," but this dish is my healthy version of a ricotta-style cheesecake. Light and fresh with a hint of lemon, this cake has the perfect tang from the yogurt.

INGREDIENTS

Olive oil, for the pan
1 pound anthotyro (ricotta cheese)
1 cup 2% plain Greek yogurt
3 eggs, lightly beaten
½ cup Greek honey, plus more for garnish
Grated zest of 1 lemon
3 tablespoons all-purpose flour
¼ cup sugar
Sour cherries, for garnish

COOK'S NOTES

Tailor this recipe to your taste! Feel free to add whatever fresh/dried/preserved fruit, nuts (like almonds), or other garnishes you may enjoy to pair with your cake!

Method:

Preheat the oven to 350°F.

Coat a 9-inch springform pan with olive oil, line it with a round of parchment paper, and lightly oil the paper.

In a large bowl, combine the ricotta, yogurt, eggs, ½ cup honey, lemon zest, flour, and sugar. Beat thoroughly, either with an electric mixer or a whisk.

Pour the batter into the pan and gently rap it against a hard surface to release any air bubbles.

Bake the melopita for 15 to 20 minutes, or until the filling sets. Remove the cake from the oven and let cool. Refrigerate the cake for 2 or 3 hours.

Run a knife around the inside edge of the pan and release the sides. Invert the cake onto a serving plate. Carefully remove the bottom of the cake pan and the parchment paper.

Serve the cake drizzled with some sour cherries and their juices.

Enjoy!