

Leftover Turkey Cheesecake

Savannah · 30/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

6

Description

I saw a recipe for this about 8 years ago but did not have it Since then I have been searching several websites for it with no luck This Christmas I decided to try my have hand at it and my husband agreed that it was a success Hope you enjoy it as much as we do

Ingredients

- - 1 cup leftover stuffing - 1 tablespoon leftover turkey gravy - 4 ounces cream cheese
- softened - 4 ounces ricotta cheese - 2 eggs - 3 tablespoons leftover turkey gravy - 1 ½ cups leftover roast turkey
- white and/or dark meat
- diced - 1 cup cranberry sauce

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Combine stuffing and 1 tablespoon gravy in a bowl. Press the stuffing into the bottom of a 9-inch pie pan. Beat the cream cheese
2. ricotta cheese
3. eggs
4. and 3 tablespoons gravy with an electric mixer in a large bowl until smooth. Fold in the diced turkey. Spoon the filling into the pie pan. Bake in a preheated oven for 35 minutes. Remove from oven and cover the top of the cheesecake with the cranberry sauce.