



Lemon Ricotta Cake

with Wildflower Honey

Light, moist and delicately fragrant, this lemon ricotta cake is finished with a generous drizzle of Mountain Mist Wildflower Honey. Fresh citrus, creamy ricotta and pure Australian honey come together in a beautifully simple dessert that's perfect for afternoon tea or special occasions.

SERVES 10 | PREP 20 mins | COOK 50 mins | DIFFICULTY EASY

INGREDIENTS

Cake

- 250 g fresh ricotta
- 200 g caster sugar
- 3 large eggs
- 100 g unsalted butter, melted and cooled
- 2 lemons, finely zested
- 60 ml fresh lemon juice
- 1 tsp vanilla extract
- 250 g self-raising flour
- Pinch of sea salt

To Serve

- 3 tbsp Mountain Mist Wildflower Honey
- Icing sugar, for dusting
- Finely grated lemon zest

METHOD

1. Preheat the oven to 160°C fan-forced (180°C conventional). Grease and line the base of a 22 cm round cake tin with baking paper.
2. In a large mixing bowl, whisk together the ricotta, caster sugar and eggs until smooth and creamy.
3. Add the melted butter, lemon zest, lemon juice and vanilla extract, mixing until well combined.
4. Sift in the self-raising flour and sea salt. Fold gently until just combined, taking care not to over-mix.
5. Pour the batter into the prepared cake tin and smooth the surface.
6. Bake for 45–50 minutes, or until the cake is lightly golden and a skewer inserted into the centre comes out clean.
7. Allow the cake to cool in the tin for 15 minutes, then transfer to a wire rack to cool completely.
8. Just before serving, dust lightly with icing sugar, drizzle generously with slightly warmed Mountain Mist Wildflower Honey, and finish with a little extra lemon zest.

MOUNTAIN MIST TIP

Warm the Mountain Mist Wildflower Honey slightly before drizzling over the cooled cake. It creates a beautiful glossy finish and perfectly complements the fresh lemon flavour.

Gather around the table.