

Italian Lemon Ricotta Cake



Ingredients

For the lemon ricotta cake

170 g ($\frac{3}{4}$ cups) Unsalted butter room temperature

250 g ($1\frac{1}{4}$ cups) Granulated sugar

3 Eggs room temperature

1 teaspoon Vanilla extract

Zest of 2 lemon

3 tablespoons Lemon juice freshly squeezed

250 g (1 cups) Ricotta cheese

187 g ($1\frac{1}{2}$ cups) All-purpose flour

$1\frac{1}{2}$ teaspoon Baking powder

$\frac{1}{2}$ teaspoon Baking soda

$\frac{1}{2}$ teaspoon Salt

Whipped ricotta - optional to serve

250 g (1 cups) Ricotta cheese

40 g ($\frac{1}{3}$ cups) Powdered sugar

US customary cup measurement is an indicative figure only. Measure the ingredients with a digital scale by weight (gram). Baking is art but also science which requires precision and accuracy.

Method

Pre-heat oven to 175°C / 347°F and grease your 9 inch / 23 cm springform pan.

Zest 2 lemons and massage the zest into the granulated sugar.

Cream butter with the lemon sugar until light and fluffy, then whip in the eggs one by one, vanilla extract, lemon juice then finally whip in the ricotta cheese.

Sift the flour, salt, baking powder, and baking soda together into the mixture and fold the dry ingredients into the wet ingredients using a rubber spatula just until combined.

Pour the lemon ricotta cake batter into the prepared pan and smooth the top with an offset spatula.

Bake the cake at 175°C / 347°F for 40-45 minutes or until a toothpick inserted comes out clean.

Let the cake completely cool then dust with powdered sugar, decorate with lemon zest, and serve with whipped ricotta (whip ricotta cheese with powdered sugar for 2-3 minutes).

Serve the cake the same day and store any leftovers at room temperature in an airtight container.