

Lemon Raspberry Ricotta Cake

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" springform pan, 10 to 12 pieces

Total time: 1 hour 20 minutes

Active time: 20 minutes

Baking time: 1 hour

Equipment:
stand mixer or handheld electric mixer, 9"
springform pan.

My Prep:

Ingredients:

- All-purpose flour, preferably unbleached – 2 cups / 303 g + about 1 Tsp to coat the raspberries
- Raspberries – 2 cups, 260 g
- Baking powder – 1 Tsp / 4 g
- Fine sea salt – $\frac{1}{2}$ Tsp / 3 g
- Unsalted butter, barely softened (see notes) – 8 TBSP (1 stick) / 115 g
- Lemon zest - 2 TBSP, about the zest of 2 large lemons
- Natural granulated sugar – $1\frac{1}{2}$ cup / 319 g
- Eggs, barely at room temperature – 2 / 98 g total

Steps:

Preheat oven at 350°. Grease with plenty of butter a 9" springform or regular cake pan or line it with parchment paper. You can use baking spray as well.

Mix the raspberries with the teaspoon of flour. In a medium bowl mix the remaining 2 cups/303 g of flour, the 1 teaspoon/4 g of baking powder and the $\frac{1}{2}$ teaspoon of salt/3 g with a hand whisk.

Using a stand mixer or electric hand mixer, beat the 8 tablespoons/115 g of barely softened butter in slowest speed for about 30 seconds. You just want to cream it a little bit. Add the $1\frac{1}{2}$ cup of sugar and beat for about a minute, until the butter and sugar form a thick grainy paste. Add the 2 eggs, one at a time.

- Vanilla extract – 1 Tsp / 4g
- Almond extract (optional) – about $\frac{1}{4}$ Tsp to $\frac{1}{2}$ Tsp, depending on your preference
- Ricotta cheese – $\frac{3}{4}$ cup / 189 g
- Vegetable oil – $\frac{1}{4}$ cup / 2 oz / 65mL

Optional:

- Coarse grain sugar such as turbinado or Demerara for the top before baking - about 1 to 2 TBSP
- Sliced almonds for the top before baking – about $\frac{3}{4}$ cup
- Powdered sugar to dust after baked
- Whipped cream to serve

My recipe highlights:

Extra notes:

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Add the 1 teaspoon of vanilla, the $\frac{1}{4}$ teaspoon of almond extract (if using), the $\frac{3}{4}$ cup of ricotta and the $\frac{1}{4}$ cup of oil and mix until combined. Place a large sieve on top and add about a cup of the dry mixture. Gently mix until combined. Repeat this two more times. As soon as the last addition is mostly incorporated stop the mixer and finish mixing it very gently with a large rubber spatula or wooden spoon. Mix until there are a few flour streaks visible. Be sure to scrap the sides and bottom of the bowl. Mix in the berries and gently fold them into the batter.

Transfer batter to prepared pan. Arrange some extra raspberries on top and sprinkle the course tablespoon of sugar if desired. Arrange the sliced almonds around the border of the cake, or if you prefer through the whole top. Transfer pan to oven and bake for 60 to 70 minutes, until a toothpick comes out clean after you inserted it through the center of the cake (mine was done at 65 minutes). Remember that the area right beneath the berries could be a bit gooey, but it doesn't mean the batter is raw.

Retire from oven and let it cool down a few minutes before removing from springform pan. Dust some powdered sugar before serving. Store in a cool area the first day then wrap it in cling paper and store it in the fridge, it will be good for a week.

You may whip some cream and spread on top!

Take a snap and tag me!! [@devamadeo](#)

