

Limoncello Ricotta Cake



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Recipe by: Laura Vitale

Serves 12

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- ___ 3 Eggs
- ___ 1 Cup of Granulated Sugar
- ___ Zest of 1 Lemon
- ___ 3/4 cup of Neutral Oil such as vegetable oil or light olive oil
- ___ 1-2/3 cup of All Purpose Flour
- ___ 2 tsp of Baking Powder
- ___ 1/4 tsp of Salt
- ___ Splash of Vanilla
- ___ 1/4 cup of Limoncello
- ___ 1-1/2 cups of Whole Milk Ricotta

1) Preheat your oven to 350 degrees, grease a 9" springform pan well and line the bottom with parchment paper and set aside.

2 In a large bowl, add the sugar and lemon zest and work the mix with your fingertips to bloom the oils in the lemon zest, then add the eggs to the sugar, whisk with a handheld electric whisk until really pale in color and doubled in volume, a couple minutes (you can also make this in your standing mixer), then once there, while whisking, stream in your oil.

3) Add the ricotta and limoncello, whisk to combine well, add in all the dry ingredients and whisk until combined but don't over mix.

4) Pour into your prepared pan, bake for 50-55 minutes or until fully cooked. Allow to cool a bit before removing from the pan to finish cooling completely. Dust with a little powdered sugar and dig in!

