

Lemon Glazed Ricotta Cake



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From: www.bunnysoven.blogspot.com

Serves 8

1 1/2c butter, room temperature

1t vanilla

1/2t baking soda

15oz ricotta cheese, whole milk

Juice and zest of 1 lemon

1t salt

1 1/2c sugar

1 1/2c flour

2c powdered sugar

3 eggs

2 1/2t baking powder

3T lemon juice, fresh

Preheat oven to 350 degrees. Butter and flour a Bundt cake pan and set aside.

In a large mixer bowl, cream together the butter and sugar until well combined. Add the ricotta and blend until light and fluffy, about 5 minutes. Mix in the eggs one at a time, incorporating well. Add the vanilla, lemon juice and zest and mix until fully combined.

Sift together the flour, baking powder, soda, and salt. Add the dry ingredients in 2 increments, mixing just until incorporated. Pour into the prepared pan and smooth out as needed.

Bake 35~40 minutes, or until the cake is set and a toothpick inserted comes out clean.

Let cool in the pan for at least 15 minutes before turning out onto a wire rack. Whisk together the powdered sugar and lemon juice until smooth. Drizzle the lemon glaze over the top of the cake and serve.



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Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com