STRAWBERRY RICOTTA CAKE

INGREDIENTS

*ALL iNGREDIENTS SHOULD BE AT ROOM TEMPERATURE

150 g (3/4 cup) strawberries, stems removed and cut in half
250 g (1 cup) ricotta
250 g (2 cups) all-purpose flour
100 g (¼ cup + 3 tbsp) unsalted butter
220 g (1 1/8 cup) sugar
3 eggs
1/4 tsp salt
2 tsp baking powder
1/2 tsp baking soda
1 tsp vanilla
1 tsp both lemon zest and juice

DIRECTIONS

Preheat the oven to 180°C. Prepare a 22 cm round cake pan, grease in with butter and layer with parchment paper.
In a medium bowl, cream the butter with sugar until light and fluffy, using a handmixer.
Add ricotta, eggs, salt, vanilla, lemon zest and juice. Mix until combined. Sift the flour, add baking powder and baking soda, beat until just combined.

Transfer the batter to the prepared pan and smooth it out. Place the strawberries on top. Transfer to the oven and bake for 50 minutes or until a tester comes out dry. Let cool in the pan on a rack. Enjoy!

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