



## RASPBERRY RICOTTA CAKE

### Ingredients

1 1/2 cups all purpose flour  
2 tsp baking powder  
1/2 tsp salt  
1 cup caster sugar  
3 eggs  
1 1/2 cups ricotta cheese  
115g butter, melted  
2 tsp vanilla  
1 1/2 cups frozen raspberries  
Icing sugar to serve (optional)

### Method

Preheat oven to 170 degrees Celsius (340F).

Lightly grease a cake tin or line with parchment paper.

In a large bowl, whisk together the flour, baking powder, salt and sugar.

In a separate bowl, whisk together the eggs, butter, vanilla and ricotta.

Gently fold in half the wet mixture with the dry. Then continue to add the remaining wet mix and fold until combined. Add 1 cup of the frozen raspberries and quickly but gently fold into cake mixture. Turn out into the cake tin and then top with the remaining raspberries. Bake for 50 - 60 minutes or until a skewer inserted into the middle comes out clean. Rotate at half way and if the cake is browning too much, place a piece of parchment over the top of the cake. Allow the cake to cool in the tin. Dust with icing sugar, and then enjoy!