

Italian Almond Ricotta Cake

with Lemon Glaze

If you like almonds, you will love this moist, flavorful almond cake. It is a simple, yet rich cake that presents beautifully whether plain, dusted with powdered sugar or baked with your favorite berries.



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $1\frac{3}{4}$ cups whole milk ricotta cheese (15oz, 425g)
- 2 tablespoons lemon juice and zest from one lemon
- 1 cup fresh or frozen berries, optional
- Sliced almonds, optional

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat ricotta cheese on high speed for 3 minutes until fluffy. Set aside.

In a separate bowl, beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the whipped ricotta cheese, lemon juice and zest. Beat on medium speed for about one minute or until just combined.

Add almond cake mix and beat until well combined. Stir-in the frozen berries, if desired.

Pour batter into prepared pan and evenly sprinkle with almond slices.

Bake for 60-65 minutes until golden brown and toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Glaze

YOU WILL NEED

- 1 tablespoon mild honey
- $\frac{1}{2}$ tablespoon butter
- 1 tablespoon lemon curd
- $\frac{1}{2}$ tablespoon lemon juice

Microwave honey and butter on high for 30 seconds or until or until it develops a syrup-like consistency.

Stir in lemon curd and lemon juice until thoroughly blended.

Lightly brush glaze on sides of cooled cake.