

Italian Ricotta Ciambellone

with Lemon Glaze

This simple Italian ring-shaped tea cake tastes quite extraordinary – the ricotta and olive oil make it moist and the lemon glaze adds just the right amount of citrus tang.



Serving Suggestion

the Cake

VANILLA CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- $\frac{3}{4}$ cup mild extra-virgin olive oil (150g)
- $1\frac{1}{2}$ cups whole milk ricotta cheese (15oz, 425g)
- 3 tablespoons juice and zest from a lemon (45g)
- 1 cup fresh or frozen berries, optional
- 1 tablespoon Swedish pearl sugar

Preheat oven to 325°F. Grease a 9 or 10-inch tube 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 vanilla cake mix and beat until well combined.

Stir-in the berries, if desired.

Pour batter into prepared pan, sprinkle with Swedish pearl sugar and bake for 55-60 minutes until golden brown and a 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 juice
- 1 tablespoon lemon curd

Microwave honey and butter on high for 60 seconds or until it develops a syrup-like consistency.

Stir in lemon curd and lemon juice until thoroughly blended.

Lightly brush hot glaze over cooled cake.