

ORANGE RICOTTA CAKE

INGREDIENTS

Pastry:

$\frac{3}{4}$ cup butter, softened

1 $\frac{1}{2}$ cups sugar

450gms whole milk ricotta cheese

3 large eggs

1 teaspoon vanilla

1 large orange, zested and juiced

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

1 $\frac{1}{2}$ cups flour

powdered sugar for dusting top of cake
(optional)

METHOD

Step 1

Preheat oven to 175C. Grease a 9 inch springform pan using butter and powdered sugar; set aside.

Step 2

In a large mixing bowl or stand up mixer, cream together the butter and sugar until combined. Add in the ricotta cheese and blend until light and fluffy, about 4 to 5 minutes.

Step 3

Mix in the eggs, one at a time. Add in the vanilla, orange zest, and orange juice and mix to combine. In the same bowl, stir in the baking soda and salt. Lastly, add in the flour and mix until just combined, scraping down the sides of bowl to full incorporate all of the ingredients.

Step 4

Pour the batter into the prepared springform pan. Bake for 45-55 minutes, or until the cake is set and a toothpick inserted in the middle of the cake comes out clean.

Step 5

Let cool in pan for 15 minutes before removing the collar and base of the pan. Cool on a wire rack and dust with powdered sugar before serving.

THE COOKERY

by The Secret Jozi Chef