LEMON RICOTTA CAKE

Ingredients
375 grams of butter \( (1\frac{1}{2} = 565g) \)
375 grams sugar
Zest from 3 large lemons
6 large eggs separated
2 1/2 cups plain flour
4 teaspoons baking powder
Pinch of salt
2 cups of ricotta
Topping
2 lemons
1/2 cup of water
300 g sugar

Method
1. Lightly grease a cake tin or use patty cases. Beat butter and sugar in an electric mixer until light and fluffy.
2. Separate your egg yolks and whites. Place egg whites into a clean bowl and set aside egg yolks.
3. Add lemon zest, egg yolks, and ricotta cheese and blend until smooth.
4. Wash your beaters well then add your egg whites and beat until stiff peaks form.
5. Gently fold the egg whites into the ricotta mix. Place mix 3/4 of the way up the muffin tins or cake tin. Bake for 20 minutes if patty cases /30 minutes if in the cake tins or until skewer stuck into cake comes out clean.
6. Allow to cool then cover top of cake with lemon curd.