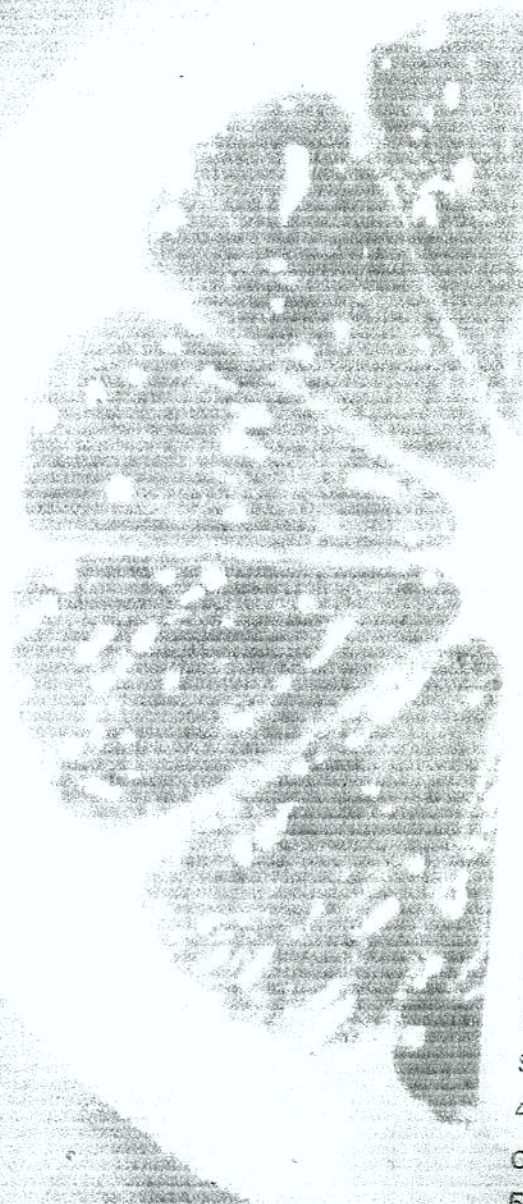




LEMON RICOTTA CAKE

Ingredients

375 grams of butter ~~(+ 1/2 cup)~~
375 grams sugar
Zest from 3 large lemons
6 large ~~e~~^{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. ^{Add flour and baking powder}
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 unskewer stuck into cake comes out clean.
6. Allow to cool then cover top of cake with lemon curd.