



## Apricot rhubarb ricotta cake

### Ingredients

3 cups plain flour  
4.5 tsp baking powder  
1.5 tsp salt  
1.5 cup castor sugar +1 Tbls sugar for the cut fruit  
Zest of 2 lemons  
6 large eggs (room temperature)  
375g Ricotta (home-made if available)  
12 Apricots, divided in half, stone removed and diced  
3 stems of Rhubarb, washed and cut into small 1cm pieces  
2 Tbls oil or melted butter for greasing

### Method:

1. Preheat oven 200C (180C fan forced oven)
2. Grease trays with oil or melted butter using a pastry brush and flour
3. 3x muffin trays
4. Zest the lemons (juice them to make the ricotta)
5. Sift the dry ingredients together or whisk together in a dry bowl
6. When you are ready to use the **electric beater**, place the eggs, zest and 1 cup of sugar in the bowl of the mixer fitted with the whisk attachment. Give it a little mix with a hand whisk before you put on the machine. **Check with the volunteer on how to use it and only use it with adult guidance.**
7. Beat on a med-HIGH speed until lighter in colour and fluffy. About 3 mins.
8. Set mixer on its lowest speed and beat in the ricotta, 20 seconds only
9. Remove the bowl, scrape any mix off the whisk. Add the sifted dry ingredients, use a spatula or wooden spoon to fold the flour and baking powder in.
10. Dice the apricots and mix with the cut rhubarb. Add 1 Tbls sugar and mix until evenly coated.
11. Drop a spoonful of this mix into each cupcake once the trays have been filled with mixture..
12. Make 30 cupcakes; fill with one spoon of mix then top up with another, so that they are evenly filled. Use a dessert spoon, scraping with another spoon.
13. Bake for 20 mins or until nicely golden all over.
14. Serve



## RICOTTA

### Ingredients

8 cups of whole milk  
3 Tbls lemon juice or white vinegar  
½ tsp salt

### Method

- Heat 8 cups (2lt) of whole milk in a large heavy based pot, with ½ tsp salt
- Prepare a sieve with a clean blue cloth laid across it over a large bowl (not too big, the sieve must sit securely on it)
- If you have a thermometer the milk should be 'scalded' at 85C. You will see little bubbles close to the edge of the pot and a lot of steam and a slight film on top. It takes about 20 mins to reach this temperature.
- Lower the heat to low
- Add the lemon juice (3 tablespoons) or vinegar
- Slowly agitate the mixture, you will notice the whey separating from the solids (curd)
- Remove from the heat
- Cover the pot and let stand for about 20 mins
- Carefully ladle your 'curds and whey' into the sieve with the blue cloth
- When the mixture has all been added let sit to cool for 5 minutes and then gently press the cloth so that the whey is squeezed through.

Your Ricotta is ready for use!