

Ricotta & Lemon Ring Cake



12 slices **Prep 15 mins**

Cooking 45 mins

Easy

Ingredients

200ml extra-virgin olive oil or rape seed oil, + extra for greasing
250g plain flour, + extra for dusting
2 heaped tsp baking powder (I use a packet of lievito, an Italian raising agent)
150g sugar
250g ricotta
4 large eggs
2 unwaxed lemons, zested

1. Preheat the oven to 160C fan/gas mark 4 and grease and flour a ring or bundt tin approximately 23cm in diameter, or a standard 1kg loaf tin. In a large bowl, mix together the flour, baking powder and sugar. In another bowl, whisk together the ricotta and olive oil, then add the eggs one by one, beating between each addition, until smooth
2. Add the ricotta mixture to the flour mixture and whisk until you have a thick batter. Add the lemon zest, stir again, then pour the batter into the prepared tin.
3. Bake for 30-40 minutes if you are using a ring tin (40-50 for a loaf tin), or until the cake is golden and fully set. I check it with a strand of spaghetti, but you can use a knife or skewer: insert it into the middle of the cake and it should come out clean. Allow the cake to cool before turning it out of the tin and on to a plate.