

Almond, Lemon and Ricotta Cake with Berries and Cream

Tarla Fallgatter cooking class, 2018



- 2 1/2 cups almonds, sliced, blanched
- 2 tablespoons sugar
- 1/2 cup all purpose flour
- 1/3 cup lemon juice
- 3 tablespoons lemon zest
- 1 cup unsalted butter, yes, that's the right amount
- 1 cup sugar
- 6 large eggs, separated
- 1 1/4 cups ricotta cheese, full fat
- TOPPING:**
- 1/2 cup cream
- 2 teaspoons sugar
- 1/4 teaspoon vanilla
- sifted powdered sugar to garnish
- 1 cup berries
- mint leaves for garnish

Per Serving (excluding unknown items): 516 Calories; 39g Fat (66.0% calories from fat); 13g Protein; 32g Carbohydrate; 4g Dietary Fiber; 169mg Cholesterol; 66mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 7 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Preheat oven to 300°F. Butter a 10-inch springform pan and line it with parchment (on the bottom). Butter parchment. In food processor combine coarsely chopped almonds with 2 T of the sugar (taken from the 1-cup measure). Combine with flour and zest.
2. Beat butter with remaining amount in the 1-cup measure of sugar in a mixer until it turns light and pale. Add yolks one by one. Fold into the almond mixture.
3. Put ricotta cheese in a bowl and lightly beat with a fork. Add lemon juice. In another bowl beat the egg whites with the 2 T of sugar and beat until soft peaks. Fold the ricotta mixture into the almond mixture. Gently fold in the beaten whites.
4. Spread mixture in prepared pan and bake for 40 minutes until lightly browned on top. Cool for 10 minutes, then remove the springform ring. Dust with powdered sugar. Whip cream with sugar and vanilla and serve lapped onto the cake and garnish with fresh berries.