

Blueberry Ricotta Breakfast Cake

Ina Garten, from her cookbook, *Go-To Dinners*



Servings: 6

NOTE: If using large eggs, use four eggs.

1. Preheat the oven to 350°F. Grease and flour a 9-inch round springform pan, shaking out any excess flour.

2. Place the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment and beat on medium speed for 3 minutes, until light and fluffy, scraping down the sides of the bowl as needed. With the mixer on low, add the eggs one at a time, mixing well after each addition. Add the ricotta, sour cream, vanilla, and lemon zest and mix well. (The batter will look curdled.)

3. In a small bowl, stir together the flour, baking powder, and 1 teaspoon salt. With the mixer on low, slowly add the dry ingredients to the batter, mixing just until incorporated. With a rubber spatula, fold two thirds of the blueberries into the batter. Transfer the batter to the prepared springform pan and smooth the top. Scatter the remaining blueberries on the cake, pressing them lightly into the surface.

4. Bake for 45 to 55 minutes, until a toothpick inserted in the center comes out clean. Transfer to a wire rack and allow to cool in the pan for 15 minutes. Remove the sides of the pan and lightly dust the top with the confectioners' sugar. Serve warm or at room temperature.

10 tablespoons unsalted butter (1 1/4 sticks) at room temperature

1 cup granulated sugar

3 extra large eggs, at room temperature

1 cup ricotta cheese, use full fat

2 tablespoons sour cream

1 teaspoon pure vanilla extract, such as Nielsen-Masse

1 teaspoon lemon zest, grated

1 1/4 cups all-purpose flour

1 tablespoon baking powder

Kosher salt

2 cups fresh blueberries, 12 ounces, divided

Sifted confectioners' sugar for dusting on top

Per Serving (excluding unknown items): 534

Calories; 27g Fat (45.1% calories from fat);

10g Protein; 64g Carbohydrate; 2g Dietary

Fiber; 177mg Cholesterol; 272mg Sodium;

39g Total Sugars; 1mcg Vitamin D; 288mg

Calcium; 2mg Iron; 208mg Potassium;

390mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com