

LEMON RICOTTA TEA CAKE

INGREDIENTS

3/4 cup butter (room temperature)
3/4 cup sugar
zest of 4 lemons
3 large eggs (seperated)
1 tbs lemon juice
1 cup ricotta cheese (preferably full-fat)
1/2 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup rosemary (optional)

DIRECTIONS

Preheat oven to 325 °F. Wash, grease and flour about eight 12 ounce canning jars (or an 8 inch cake pan). Beat butter and sugar together with a mixer until light and fluffy. Add in the lemon zest, lemon juice, egg yolks and ricotta cheese. Mix together until smooth and lump-free. In a separate bowl, mix together the flour, baking powder, salt and rosemary (if you are using). Add all of this to the butter mixture and beat until combined. In a separate bowl, whisk egg whites until they form stiff peaks. Then, gently fold the whites into the batter. Ladle the batter into your prepared canning jars, from 1/2 - 2/3 full. Bake for 20-30 minutes or until the cake puffs and sets in the center. Top with confectioner's sugar and fresh fruit for an extra special treat!



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