

Ricotta Blueberry Cake

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We are getting into berry season. I love all fresh berries, but when it comes to baking with berries, blueberries are my favorite. This is a new recipe in my arsenal and I made it to serve this past Mother's Day for brunch.

The story behind the recipe says it can be served warm, room temperature or cold. I served mine cold. According to the recipe each temperature changes the characteristics of the cake but all three are supposed to be amazing. It is suggested that if you serve it cold you serve the blueberry sauce room temperature. Enjoy.

Makes 8-10 Servings

Ingredients

Baking spray
1½ cups all-purpose or cake flour
1-cup sugar
2 tsp. baking powder
½ tsp. salt
½ cup (1 stick) unsalted butter
3 extra large eggs
1½ cups whole milk ricotta cheese
1 tsp. vanilla extract.
Zest of 1 lemon
1¼ cups frozen blueberries
Blueberry Sauce
1 bag (12 ounces) frozen blueberries
2 TBSP packed brown sugar
2 TBSP unsalted butter, cut into small pieces
Powdered sugar for garnish



Directions

Preheat oven to 350 degrees. Use baking spray to evenly coat bottom and side of an 8-inch spring-form pan.

Sift together flour, sugar, baking powder and salt into a medium bowl. Melt butter in a small bowl in microwave 1 minute or in a double boiler over medium heat.

In a medium bowl with an electric mixer on medium speed, whip eggs, ricotta, vanilla and lemon zest until well blended. Alternate adding flour ingredients and melted butter until ingredients are incorporated and batter is smooth. With a rubber spatula fold in ¾ cup blueberries, taking care to keep the berries whole. Arrange remaining ½ cup on top of cake and push down into batter with your hand.



Always baked from scratch with a lot of love.

Bake in preheated oven 55-60 minutes or until a toothpick comes out almost clean. Let rest 20 minutes on a baking rack.

Meanwhile, make the warm blueberry sauce: Place blueberries, brown sugar and butter in a saucepan and mix to combine. Cook over medium heat until blueberries begin to burst and juice is syrupy, about 10 minutes. Let cool about 10 minutes.

When ready to serve, unmold the spring-form pan onto a serving platter. Sprinkle top with powdered sugar. Serve warm, room temperature or cold. Serve blueberry sauce on the side.