

# Raspberry Ricotta Cake

This cake is on the less-sweet side, but if you want it sweeter, you can use 1 cup of jam or marmalade (any kind of your choice) swirled in lieu of the unsweetened berries. The result will be a little sweeter and a bit more subtle in its delivery of the fruit, but still very delicious. Pair it with 2023 Lolati Rosé of Grenache.



## Ingredients

Makes one 9-inch cake

- Cooking spray
- 1 1/2 cups all-purpose flour
- 1 tbsp. baking powder
- 1 tsp. kosher salt
- 1 1/2 cups ricotta cheese
- 1 1/4 cups sugar
- grated zest of 1 lemon, lime, grapefruit, or orange, optional
- 3 large eggs
- 1/2 tsp. vanilla extract
- 1 stick unsalted butter, melted
- 12-16 ounces raspberries or blackberries, fresh or frozen

## Procedure

### Step 1

Preheat the oven to 350°F. Spray a 9-inch round cake pan with cooking spray and line with a round of parchment paper.

### Step 2

In a large bowl, whisk together the flour, baking powder, and salt.

### Step 3

In a medium bowl, whisk the ricotta, 1 cup of the sugar, citrus zest (if using), the eggs, and vanilla until smooth. Whisk or gently fold into the flour mixture just until blended. Then fold in the melted butter, followed by half the raspberries, crushing them ever so slightly as you fold—you don't want them to disappear into the batter, just evenly distributed to create a nice, streaky look, almost like tie-dye.

### Step 4

Transfer the batter to the prepared pan and scatter the remaining raspberries and 1/4 cup sugar over the top. (It might look like a lot of sugar—it is! But it's necessary, promise.)

### Step 5

Bake until golden brown, and a tester or toothpick inserted into the center comes out clean, 55-65 minutes. Let cool for at least 20 minutes before unmolding.