



Frank's Strawberry Ricotta Cake

You can serve this cold or warm with a dollop of cream and a little espresso on the side!

If you are feeling adventurous you could do all sorts of things with this recipe.

For example skip the strawberries and add a little mascarpone instead with either some cinnamon or cocoa or maybe even a little vanilla essence just to the base cheesecake. Enjoy!

Ingredients

100g softened butter

100g dextrose (glucose) powder

1 zest from lemon

125g self-raising flour

1 teaspoon baking powder

3 eggs

250g strawberries

250g of ricotta

1/3 cup of milk (if using dry ricotta instead of ricotta spread)

Method

1. Preheat oven to 160 °C.
2. Butter and flour an 18cm spring tin (or alternative) with baking paper.
3. Grate lemon zest and wash and chop strawberries into 4-6 pieces depending on size.
4. Whisk together softened butter and dextrose.
5. Add egg yolks and zest and then ricotta until light and fluffy. Add a little milk if needed.
6. Whisk egg whites to a peak and set aside.
7. Add flour and baking powder to original mixture and whisk until light and fluffy. Add a little more milk if needed.
8. Fold in egg whites and then strawberries.
9. Place in tin and allow to cook for approx. 45 minutes until golden brown.