

## RICOTTA OLIVE OIL CAKE with Lemon and Almonds

- 1 1/2 cups of ricotta
- 2/3 cup of good olive oil
- 1 1/2 cups sugar
- zest of one lemon
- 3 eggs
- 1 1/2 cup all-purpose flour
- 3/4 cup of almond meal
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- OPTIONAL: decorate with sliced strawberries, blueberries, or blackberries (your choice). Sprinkle with powdered sugar. Serve with a dollop of whipped cream.

Preheat oven to 350 degrees. Prepare a 9 inch spring form pan with a bottom piece of parchment paper and spray with Pam.

In a large mixing bowl add the ricotta then whisk in the olive oil, sugar, and zest of one lemon. Whisk until completely combined. Add in one egg at a time and whisk until each egg is completely mixed in. Set aside.

In a separate bowl, whisk together the flour, almond meal, baking powder, baking soda, and salt until combined. Whisk well to ensue there are no clumps. Transfer the dry ingredients into the wet ingredients a little at a time and whisk together until everything is combined.

Pour the batter into the 9 inch spring form pan. Bake for 60-70 minutes or until browned on the top and firm in the center. Stick a toothpick in the center and make sure there's no wet batter on the stick before removing from the oven. Set the cake on a cooling rack and let it cool until room temperature.

Optional: When cool, decorate with sliced strawberries, blueberries, or blackberries (your choice). Sprinkle powdered sugar. Serve with extra berries and a dollop of whipped cream.