



16/ **Dessert**

# ORANGE- SCENTED RICOTTA CAKE

 60 MIN /  EASY

**Ingredients:**

150 g butter  
180 g ricotta  
100 g sugar  
1 egg yolk  
4 whole eggs  
350 g flour  
1 sachet of baking powder  
3 oranges  
(the juice and grated rind)

1 tablespoon of honey  
½ sachet of vanilla powder  
a pinch of salt

Place the ricotta, honey and sugar in a bowl and beat with an electric whisk until you have a smooth cream. Then add the whole eggs and egg yolk and continue to whisk. Add the finely grated orange rind and the orange juice and melted butter a little at a time, followed by the sifted flour, salt, baking powder and vanilla. Continue to mix until you have a smooth, lump-free dough. Pour it into a buttered, floured 24cm diameter cake tin and bake in a pre-heated oven at 180° for 30 minutes. Remove the cake from the oven and leave it to cool before dusting liberally with icing sugar.