

# Italian Ricotta Lemon Cake – Moist & Fluffy

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This Italian Ricotta Lemon Cake is a family recipe close to my heart, made with creamy ricotta for a moist, tender crumb and brightened with fresh lemon zest and juice. My love for ricotta goes back to my roots – when our family came from Italy, both my father and mother were cheesemakers. I grew up watching them craft fresh ricotta by hand, and its rich, delicate flavor has been part of our table for as long as I can remember. This cake is a simple, beautiful way to showcase that tradition, perfect for enjoying with coffee in the morning or as a light, sweet finish to any meal.

Baking this cake fills my kitchen with the same comforting aroma I remember from childhood. It's a simple yet elegant dessert that feels like a warm hug from home, and the best part is how incredibly easy it is to make – just mix, bake, and enjoy.

## Things to know about this Italian Ricotta Lemon Cake – Moist & Fluffy

- **Moist and tender texture** – The ricotta keeps the cake soft and never dry.
- **Bright lemon flavor** – Fresh zest and juice give a vibrant citrus taste without being overpowering.

- **Perfect any time of day** – Enjoy it for breakfast, with afternoon coffee, or as a light dessert.
- **Simple ingredients** – Uses pantry staples plus fresh lemons and ricotta.
- **Drain the ricotta** – For best results, use whole milk ricotta and drain it in a fine mesh sieve or cheesecloth for at least 30 minutes to avoid excess moisture in the cake.
- **Springform pan recommended** – Makes releasing the delicate cake easy.
- **Make-ahead friendly** – Stays moist for several days, and the flavor deepens by day two.
- **Versatile** – Try adding blueberries, raspberries, or a splash of limoncello for variation.

### **Craving more sweet inspiration?**

If you loved this **Italian Ricotta Lemon Cake – Moist & Fluffy**, you'll want to try my **Ricotta Lemon Blueberry Cake** for a fruity twist, or my pureed apple walnut cake, for a delicious fall treat.

## **Ingredients**

- **1 LB.** whole milk ricotta cheese, well-drained
- **3 large** eggs
- **1 1/2 cups** granulated sugar
- **1 1/2 cup** all-purpose flour
- **1 tsp** baking powder

- 1 tsp. baking soda
- **1 1/2 sticks of butter at room temperature**
- 2 lemons, zest and juice (about 2–3 tbsp juice and 2 tbsp zest)
- **1 tsp** vanilla extract
- **¼ tsp** salt
- **Powdered sugar**, for dusting (optional)

## Instructions

- **Prep the pan & oven** – Preheat oven to **350°F (175°C)**. Grease and lightly flour a 9-inch springform pan, or line the bottom with parchment paper.
- **Mix dry ingredients** – In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
- **Beat wet ingredients** – In a large mixing bowl, beat the butter, ricotta and sugar together until smooth and creamy, about 2 minutes. Add the eggs, one at a time, mixing well after each.
- **Add flavor** – Mix in lemon zest, lemon juice, and vanilla until fully combined.
- **Combine** – Gently fold the dry ingredients into the wet mixture until just incorporated. Do not overmix.
- **Bake** – Pour batter into the prepared pan and smooth the top. Bake for **40–45 minutes**, or until the cake is golden on top and a toothpick inserted in the center comes out clean.
- **Cool & finish** – Let the cake cool in the pan for 10 minutes, then release the springform sides. Cool

completely on a wire rack. Dust with powdered sugar before serving.