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.