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It's no secret I love Bundt cakes. Bundt cakes are easy to make and delicious plus the combinations are endless. This lemon blueberry ricotta bundt cake is easy and it doesn't need too many ingredients. Moist and fluffy this Italian lemon ricotta cake is delicious.

I love the combination of lemon and ricotta together. I use ricotta and lemon together in many recipes, both sweet and savory. But when you add blueberries to this sweet ricotta and lemon cake it takes this already delicious lemon blueberry ricotta cake up a level!!!

Tips For making this Lemon blueberry ricotta Bundt cake

Tip number 1! To insure a light cake be sure to beat the mixture after adding the ricotta until light and fluffy, 2 to 3 minutes.

Number 2! Use the right size pan in this recipe I used a 10 inch bundt pan.

Three ! Use Italian ricotta cheese. Cottage cheese doesn't produce the same flavors.

And lastly oven temperatures vary. Check for doneness by inserting a toothpick in the center if it comes out clean its

done. Let cool before slicing.

Please leave me a comment. Let me know your experience with this lemon blueberry Bundt cake recipe. Love hearing from you its my favorite part!!!

Ingredients

- 1 cup canola olive oil blend
- 1 1/2 cup sugar
- 3 eggs
- 1 Tablespoon vanilla
- rind and juice from one lemon
- 2 cups ricotta
- 2 cups blueberries
- 2 1/2 cups sifted flour
- 1 tablespoon baking powder
- pinch of salt
- powdered sugar

Instructions

1. Beat the eggs, sugar and ricotta until light
2. add the oil, vanilla and the lemon rind and juice
3. Mix well
4. Add the flour and baking powder mix until just well blended
5. Fold in the blueberries
6. Bake in a 350 degree oven for 45 minutes in a greased 10 cup bundt pan
7. Sprinkle cooled cake with powdered sugar