Lemon Ciambellone bundt cake

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This easy Italian lemon ricotta bundt cake called ciambellone in Italian, is a simple moist cake with lemon flavor and a hint of vanilla. It's delicious with morning coffee or afternoon snack.

A homemade lemon Ciambellone or bundt cake is a staple in most Italian homes. It's the cake my mother made for company and family. I don't ever remember visiting family or friends where they didn't bring out what looked like a just baked ciambellone. There are as many variations as there are people who make it.

A few variations for this Lemon Ciambellone bundt cake

1. Fold in 2 cups of fresh blueberries into the batter
2. Mix in 1 cup of finely ground almonds to the batter for a nutty flavor. Sprinkle some shaved almonds on top before baking for added crunch.
3. Fold in 1 cup of mini chocolate chips for your chocolate lovers. I make a simple lemon glaze to drizzle over the cake. You can also dust it with powder sugar for a lighter taste and appearance. I have linked the bundt pan.
4. If you make this lemon ciambellone bundt cake please leave me a comment. I love hearing from you. It's my favorite part!!!

Ingredients

- 4 eggs
- 2 cups sugar
- 1 stick of butter
- The juice and zest from 2 lemons
- 2 Tbsps. vanilla extract
- 1 1/2 cups ricotta
- 3 cups of flour
- 2 Tbsp. baking power

Instructions

1. Preheat your oven to 350-degrees
2. In a large bowl beat the eggs with the sugar until light and double in volume
3. Then add the butter, vanilla, ricotta and the lemon juice and zest. continue beating until well combined.
4. Mix the baking powder with the flour. slowly add the flour mixture to the egg mixture. Mix only until all ingredients are well combined.
5. Pour the cake batter into a well greased 9 cup bundt pan. Bake in a preheated 350-degree oven for 45 t0 50 minutes. Or until an inserted toothpick comes out clean.
6. Let cool for 15 minutes before removing from the pan.
7. Make a simple glaze by mixing 2 cups of powder sugar with the juice from 1 lemon. ENJOY!!!