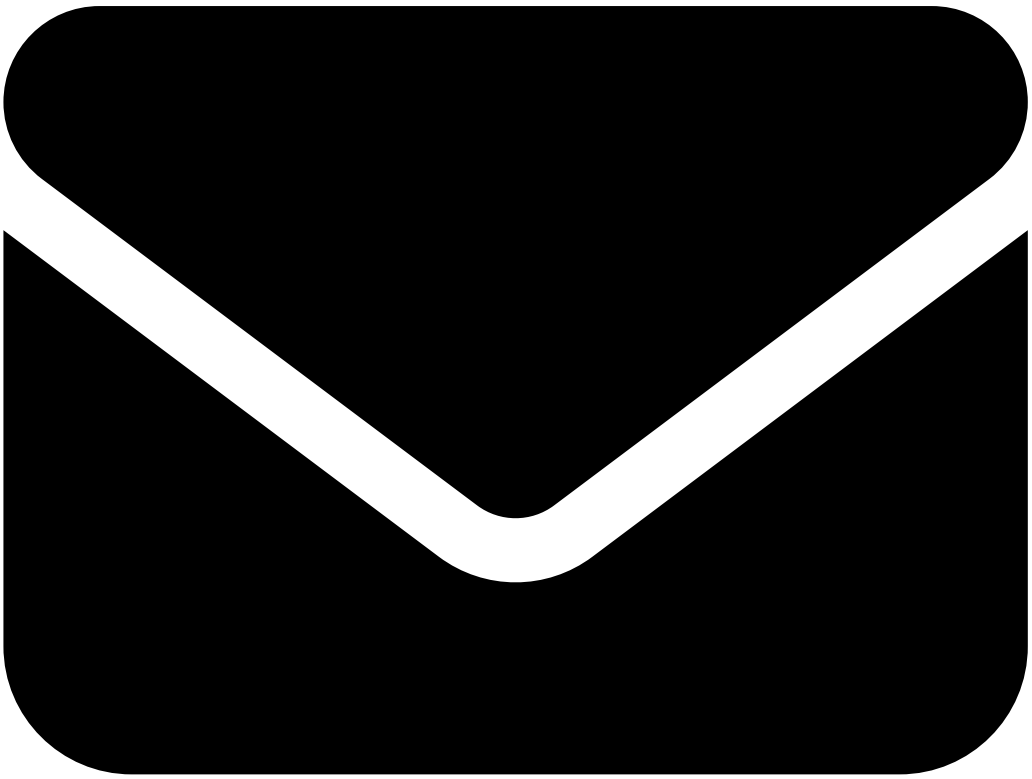
Rustic Italian ricotta almond cake

Rustic Italian Ricotta Almond Cake

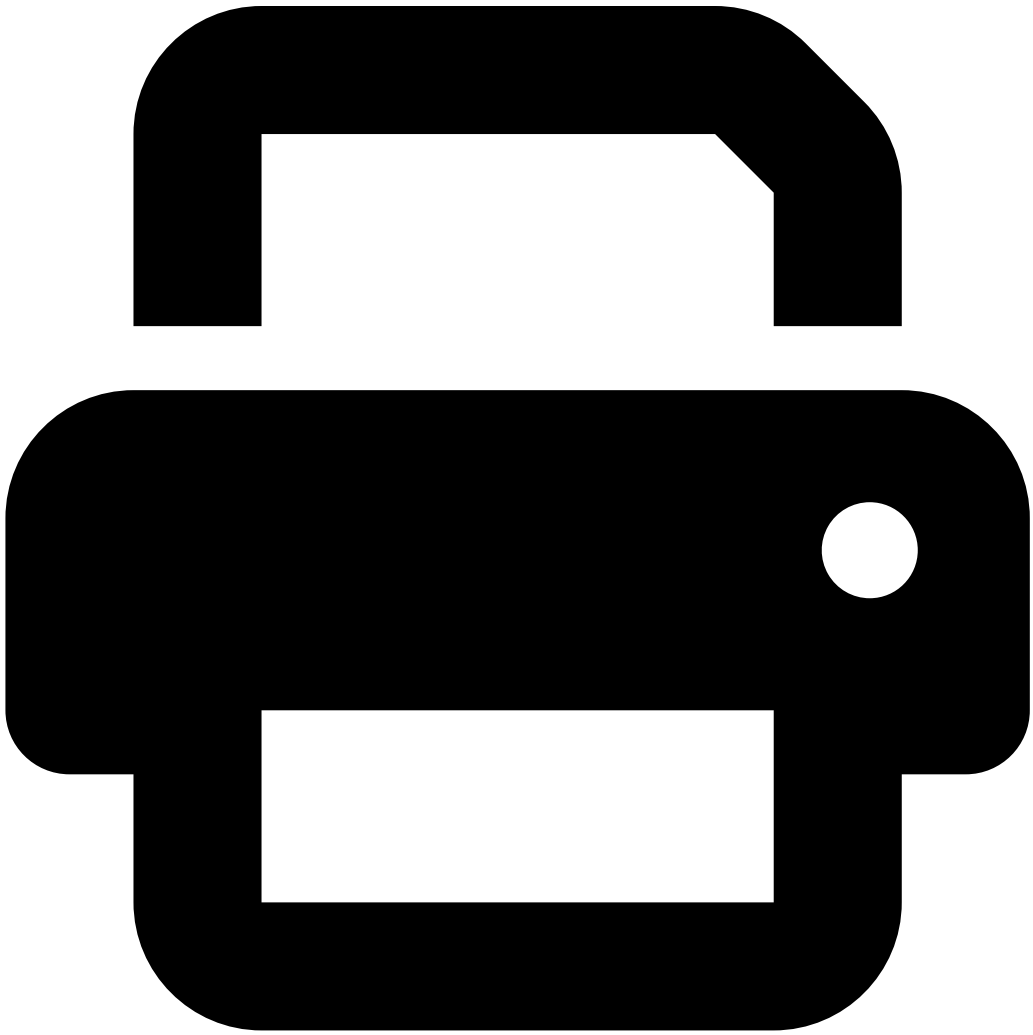
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There is something special about Italian desserts- simple, elegant and always full of flavor. Among these treasures is one of my favorites rustic Italian ricotta almond cake. A treat that brings together the delicate nuttiness of almonds and the rich creaminess of ricotta. This cake is a piece of Italian tradition, often shared during celebrations or afternoon coffee. It’s light with a moist texture with subtle sweetness.

The beaty of this cake is it’s simplicity and rustic charm. It doesn’t rely on heavy frostings or fancy decorations- just high- quality ingredients and a recipe passed down through generations. Whether you’re recreating memories of family gatherings or exploring Italian culinary, rustic Italian Ricotta almond cake is one to try.

Three Tips for success when making

Rustic Italian ricotta almond cake

- Use high quality ingredients: opt for full fat ricotta for creaminess and moisture.
- Chop the almonds fine for a smooth texture, and ensure your eggs are at room temperature to mix evenly.
- Incorporate air into the batter: Beat the eggs and sugar thoroughly to create a light and airy mixture. This step ensures the cake has a delicate crumb.

Don’t overbake: Bake the cake just until the edges are golden and the center is set but slightly soft. Overbaking can make the cake dry and dense. Use a toothpick test to check- it should come out with a few moist crumbs, not wet batter. This rustic Italian ricotta almond cake is a delicious blend of easy and elegance , perfect for any occasion.

Ricotta gives this cake its soft, moist texture while almond flour adds a subtle nutty flavor. For the best texture, use **whole-milk ricotta** and drain off any excess liquid before adding it to the batter.

Storage

Store covered at room temperature for up to **2 days**, or refrigerate for up to **5 days**. Bring refrigerated cake to room temperature before serving for the best texture.

Freezing

Wrap individual slices tightly and freeze for up to **3 months**. Thaw overnight in the refrigerator or at room temperature.

What to Serve With It

- Fresh berries
- Powdered sugar
- Whipped cream

- Freshly sliced fruit
- Espresso or Italian coffee

More Italian-inspired desserts to try:

Italian Rainbow Christmas Cookies Colorful almond-layered cookies with rich chocolate and a classic Italian bakery flavor.

Cranberry Orange Ricotta Cookies– Soft, tender ricotta cookies with bright orange and tart cranberries.

Lemon Blueberry Semifreddo A creamy frozen Italian dessert bursting with fresh lemon and blueberries.

Struffoli Little balls of fried dough tossed in honey and topped with festive sprinkles.

Italian Panna Cotta Little balls of fried dough tossed in honey and topped with festive sprinkles.

Rustic Italian Ricotta Almond Cake



This rustic Italian ricotta almond cake is soft, moist, and lightly sweet with a delicate almond flavor. Made with creamy ricotta and almond flour, it’s an easy Italian-inspired dessert that’s perfect with coffee, tea, or for a simple after-dinner treat.

- 3 eggs
- 1 1/2 cups of sugar
- 1 stick room temperature butter
- 2 tsp. almond extract
- 2 cups ricotta cheese
- 2 cups of flour
- 1 Tbsp. baking powder
- 1 cup almonds finely chopped
- powder sugar and 1/2 cup sliced almonds

1. Preheat your oven to 375-degrees

2. In a bowl beat the eggs and sugar until light and fluffy
3. Then add in the butter, ricotta and the almond extract and beat until well combined
4. Mix the baking powder with the flour
5. Add the flour to the egg mixture and mix until well combined. Fold in the chopped almonds.
6. pour the batter into a greased 8 inch spring form pan.
7. Bake in the a preheated 375-degree oven for 40-45 minutes or until a toothpick comes out clean.

8. Let cool slightly before removing from the pan.
9. Top with powder sugar and the sliced almonds.

Don’t overmix the batter once the flour is added. Mix just until everything is combined to keep the cake tender and moist.
cake, Dessert
Italian
ricotta almond cake