

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 beauty of this cake is its 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

1. Use high quality ingredients: opt for full fat ricotta for creaminess and moisture.
2. Chop the almonds fine for a smooth texture, and ensure your eggs are at room temperature to mix evenly.
3. 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.

4. 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. let me know if you make it and your experience with the recipe. I love hearing from you. It's my favorite part!!! Thanks!!!!

Ingredients

- 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

Instructions

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 35-40 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. ENJOY!!!!