

Lemon Ricotta Cake with Frosting

Normally, lemon ricotta cake is dusted with icing sugar, but this version uses a light frosting. You can skip the frosting and dust with icing sugar if preferred.

Ingredients

Cake

- 200 g all-purpose flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp fine sea salt
- 100 g unsalted butter, very soft (not melted)
- ¼ cup extra virgin olive oil
- 1 ¼ cups caster sugar
- 2 large lemons (zest and juice, ~60 ml juice)
- 3 large eggs (room temperature)
- 340 g whole milk ricotta (room temperature, drained if wet)

- 1 tsp vanilla extract
- Frosting (see below)
- Berries or compote (for decoration)

Frosting

- 100 g cream cheese (block, not spreadable)
- 50 g unsalted butter, softened
- 100 g icing sugar (sifted)
- 1 tbsp fresh lemon juice
- Zest of 1 lemon

Optional: Berries for compote

Instructions

Preheat oven to **175°C (fan forced)**. Grease a round springform pan, line the base with parchment paper, and grease the paper.

Make the Cake

1. **Dry ingredients:** In a medium bowl, whisk together the **flour, baking powder, baking soda, and salt**.
2. **Wet ingredients:** In a large bowl, beat the **butter, olive oil, sugar, and lemon zest** until light and fluffy (2–3 minutes).
3. **Add eggs:** Add **eggs** one at a time, beating well after each addition and scraping the bowl as needed.
4. **Add ricotta mixture:** Mix in **ricotta, lemon juice, and vanilla** until combined. (The batter may look slightly curdled - this is normal.)
5. **Combine:** Fold in dry ingredients in two batches using a spatula. Do not overmix.
6. **Bake:** Pour batter into the prepared pan and smooth the top. Bake for **45–55 minutes**, or until a toothpick comes out clean. (If using two layers: 30–35 minutes.). Internal temperature should be 93 degrees Celsius.
7. **Cool** in the pan for 20 minutes, then remove and cool completely on a rack.

Make the Frosting

1. Beat butter and cream cheese until smooth (1–2 minutes).
2. Add icing sugar, lemon juice, and zest.
3. Beat until light and fluffy (1–2 minutes). Do not overmix.

Finish

Spread frosting over the cooled cake.
Decorate with berries or compote.