

LEMON RICOTTA BUNDT CAKE

Ingredients:

- 3/4 cup butter, softened (1 1/2 sticks)
- 1 1/2 cups sugar
- 15 ounces whole milk ricotta
- 3 large eggs
- 1 teaspoon vanilla
- 1 large lemon, zested and juiced
- 1 1/2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup Candied Lemon Peel like Paradise



Lemon Glaze:

- 2 cups powdered sugar
- 3 tablespoons fresh lemon juice add more or less for consistency
- Candied Lemon Peel for decorating

Directions:

Preheat oven to 350 degrees. Butter and flour a bundt cake pan and set aside.

In a large mixing bowl or stand up mixer, cream together the butter and sugar until well combined. Add the ricotta and blend until light and fluffy, about 5 minutes. Mix in the eggs, one at a time, incorporating well. Mix in the vanilla, lemon juice, and lemon zest.

Whisk together the flour, baking soda, and salt. Add the dry ingredients to the wet in two batches. Fold in the candied lemon peel.

Pour the batter into the prepared pan and smooth as needed. Bake 40-50 minutes, or until the cake is set and a toothpick inserted comes out clean. Let cool in pan for at least 15 minutes before turning out onto a wire rack.

Make the glaze. Whisk together the powdered sugar and lemon juice until smooth. Add more juice or water if needed to achieve desired consistency. Drizzle the lemon glaze over the top of the cake, sprinkle with candied lemon peel, and serve.