



Lemon Ricotta Cake with Icing

Prep time: 30 min | Cook time: 1 hr | Total time: 1 hr 30 min | 4 servings

Recommended wine pairing: *J. Rickards Gewürztraminer*

The ricotta cheese and heavy cream make this a very moist cake, delicious with lemon flavor. It's no shame to use a store bought cake mix for the base – saves time and makes it very simple to put together! We thought our fruit-forward Gewürztraminer was a perfect pairing.

Ingredients

Cake:

4 large eggs
15 oz. container of Ricotta cheese
2-3 tsp. lemon extract, depending on your preference
½ tsp. vanilla extract
½ cup vegetable oil

1 box white cake mix

¾ cup heavy cream

Icing glaze:

2 cups powdered sugar, sifted
3-4 tbl. lemon juice
1 tbl. lemon zest (grated finely on box grater)

Directions

- 1 Preheat oven to 325°. Spray a 10-inch pan with cooking spray (you can use springform style or regular).
- 2 In a large bowl, beat the eggs until foamy. Add in the ricotta, extracts, and oil, mix until combined.
- 3 Add cake mix and beat again. Add in heavy cream, mix until well blended.
- 5 Pour batter into the prepared pan and bake for about 60 minutes or until center is set – use the clean toothpick test (just a few crumbs stick when you stick a toothpick into the center).
- 6 Remove from oven and cool over a wire rack for about 30 minutes, if using a regular pan. Invert a large serving plate over the cake and flip to remove from pan to cool completely (you may need to run a knife around the edge first). If you used springform, cool 5-10 minutes then remove edges and cool completely; use a large spatula to remove from the bottom and place on serving plate.
- 7 While cake cools, make the icing by mixing the sugar, lemon juice and zest together. Once cake has cooled completely, pour icing over cake.
- 8 Cut and serve with well chilled J. Rickards Gewürztraminer.