



Grandma's Ricotta Cake

INGREDIENTS

DOUGH

- 2 eggs
- 1 1/2 cups sugar
- 3 tbsp margarine or butter
- 1 3/4 cups flour
- 2 1/2 tsp baking powder
- 1/2 lime zest

FILLING

- 15oz (425g) ricotta cheese
- 3 eggs
- 1 cup sugar
- 3 tbsp flour
- 2 tsp baking powder
- 1/2 lime zest
- Golden raisins (optional)

NOTE

If the filling is too runny. Add 1 more tbsp of flour. This will depend on the type of ricotta you use.

DIRECTIONS

1. Preheat oven to 350F. Grease a 9" or 10" springform cake pan and set aside.
2. Zest an entire lime and set aside.
3. Start with the dough. Using an electric mixer, cream the sugar with the margarine/butter and then mix in the eggs.
4. To this mixture, add in the remaining dough ingredients and mix with a fork or spatula. The dough will be crumbly, just keep mixing until it comes together.
5. Press the dough into the bottom of the cake pan and form short walls around the sides.
6. Next, make the filling. Smash the ricotta using a fork in a large mixing bowl. Then add in the remaining ingredients, mixing by hand as you go. Last, add the raisins (no more than 1/2 cup).
7. Pour the filling on top of the dough and place in the oven.
8. Bake for 40-45 minutes. Let cool for 15 minutes and then serve!
9. Store the cake refrigerated.