



Olive Oil Cake with Lime and Ricotta

From: marissarothkopf.substack.com

makes 1 9" cake

What You'll Need:

- 2 cups (240 grams) all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt (Diamond brand)
- 1 cup (200 grams) granulated sugar
- 2 generous tablespoons lime zest
- 3 large eggs
- 3/4 cup (160 grams) extra virgin olive oil
- 3/4 cup (200 grams) ricotta cheese
- 1/2 cup (115 grams) fresh lime juice
- 1 teaspoon vanilla extract
- 1 1/2 cups (249 grams) blueberries

What You'll Do:

1. Heat the oven to 325 degrees F.
2. Grease a 9" springform pan. Line the bottom with a circle of parchment.
3. Using your clean and dried hands, rub the lime zest into the sugar. The idea is to get all that lush, aromatic citrus oil coating the sugar crystals. This is a great tip for whenever you are making something with zest. The longer you let it sit, the stronger the flavor will get.
4. In a small bowl, whisk together the flour, baking powder and salt.
5. In a large bowl, whisk the sugar and the eggs together until light in color and frothy.
6. Add the olive oil, ricotta, lime juice and vanilla extract and whisk gently until combined.
7. Use a silicone spatula (or equivalent) to fold in the flour mixture. When the last bit of flour disappears, fold in the blueberries. Don't overmix.
8. Pour the batter into the prepared pan and smooth it to the edges. Bake for about 50 minutes, until the cake is golden and a toothpick inserted in the middle comes out clean.
9. Let cool for 10 minutes on a rack, then release the springform and leave the cake to cool completely. It's very nice the first day, but like I suggested, it gets better each day.

