

SOME

## KITCHEN STORIES

*fiction + food*

### Lemon, Olive Oil & Ricotta Cake with Lemon Glaze

source: [acupofmascarpone.com](http://acupofmascarpone.com) | makes 1 cake

#### INGREDIENTS

*for the cake:*

1 cup all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon kosher salt  
2 large eggs, separated  
1/2 cup granulated sugar  
finely grated zest of 2 lemons  
1/3 cup extra virgin olive oil  
1 1/2 tablespoons whole milk  
3/4 cup of ricotta cheese  
1/4 cup fresh lemon juice  
3 1/2 tablespoons unsalted butter, melted  
a small amount of butter, softened, for buttering the pan

*for the glaze:*

1 cup of confectioner's sugar  
1 1/2 tablespoons of fresh lemon juice {or limoncello}  
confectioner's sugar for dusting on top {optional}

#### DIRECTIONS

1. Preheat the oven to 325 degrees F. Line the bottom of a removable bottom quiche/tart pan with parchment paper, lightly butter the pan, and the paper. I used a quiche/tart pan that measured 8" across the bottom, and 10" across top, with a 2 1/8" height, like this one here. I loved the presentation it made. You can also use an 8" - 9" round cake pan, or anything similar. Just remember to adjust cooking times accordingly.
2. In a bowl, sift together the flour, baking powder, and salt.
3. In the bowl of an electric stand mixer, combine the egg yolks, granulated sugar, and lemon zest. Beat on medium speed until the mixture thickens, is pale yellow, and forms ribbons when the whisk is lifted, 3 - 4 minutes. Allow to sit.

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#### **DIRECTIONS** (cont)

4. In a separate bowl, with an electric hand mixer, whisk the egg whites until they form stiff peaks. Set aside.
5. In another bowl, hand whisk together the evoo, milk, ricotta cheese, and lemon juice. Slowly drizzle the oil mixture into the egg mixture in the electric stand mixer, while the mixer is running. Reduce the speed to low, and now add the flour mixture, and mix just until combined. Drizzle in the butter, and mix just until combined.
6. Remove the mixing bowl from the stand mixer, and fold in the stiff egg whites.
7. Pour the batter into the prepared baking pan. Bake, rotating the pan after 25 minutes. Bake until the top of the cake is golden, the center bounces back when touched, and a toothpick inserted in the center comes out clean - approximately 40 - 45 minutes.
8. Remove from pan after about 10 minutes, and cool enough to touch. Let it cool completely on a wire rack.
9. While the cake is cooling, prepare the glaze. Combine the lemon juice, or Limoncello, with the powdered sugar until completely smooth, and combined. Adjust the consistency to how you like it...thinner, add more lemon juice...thicker, add more powdered sugar. Place the cooled cake on a serving plate, and pour the glaze over the cake and let it set up {at least 30 minutes} prior to slicing. I kept the glaze a little on the thicker side and spread it just to the edge of the scallops on the cake. If desired, dust a small amount of powdered sugar over the top.