

## **Ricotta Berry Cake**

*2017 Hannah Benage*

**Yld: 1 9 inch Round**

1 ½ C AP Flour (or GF AP)

1 Cup Sugar

1/2 tsp Salt

2 tsp Baking Powder

3 Eggs- room temperature

1 1/2 C Ricotta- room temperature

1/2 C Melted butter

2 teaspoons Vanilla

2 Tablespoons Lemon Zest

3 Tablespoons Fig Jam- can also substitute apricot or berry

2 Cup Frozen Blueberries- thawed but NOT drained. (can also use fresh, but the color won't be as vibrant)

Sift together flour , baking powder, sugar, salt

In separate bowl, whisk together the eggs, ricotta, jam, vanilla & zest

Fold the wet ingredients into the dry

Fold in berries

Bake at 350 degrees for 40-45 min, til edges are just starting to crack and middle is set.

If more of a cheesecake texture is preferred; chill cake overnight. Also freezes very well. Just thaw to serve!