

Berry Ricotta Cake with Lemon Glaze

Everyone deserves a sweet treat every once in a while. This cake is perfect as winter days turn to spring and you want a little dessert to cozy up and enjoy.

Ingredients

Cake:

Canola oil for spritzing
1 1/2 cup (375 mL) all-purpose flour
1 tsp (5 mL) baking powder
1/4 tsp (1 mL) baking soda
1/4 tsp (1 mL) salt
1/2 cup (125 mL) maple syrup
1 cup (250 mL) whole milk ricotta
1/4 tsp (1 mL) vanilla extract
2 eggs
6 oz 9 (175 g) raspberries

Glaze:

1/2 lemon
3/4 (175 mL) powdered sugar



pampered chef™

Instructions

1. Preheat the oven to 350°F (180°C). Spray the [Mini Deep Covered Baker](#) with oil using the [Kitchen Spritzer](#).
2. Combine the flour, baking powder, baking soda, and salt in a medium bowl.
3. Combine the maple syrup, ricotta, vanilla, and eggs in a large mixing bowl, then add the dry ingredients to the wet ingredients and mix until blended.
4. Gently fold in the raspberries and pour the mixture into the Mini Deep Covered Baker. Bake, uncovered, for 45-50 minutes, or until a toothpick inserted into the center of the cake comes out clean.
5. Meanwhile, juice the lemon using the [Juicer](#) to get 1 tbsp (15 mL) of juice. Combine the juice with the powdered sugar then pour over the cake while it is still warm.

Yields 8 servings

U.S. Nutrients per serving:

Calories 250, Total Fat 6 g, Saturated Fat 3 g, Cholesterol 60 mg, Sodium 220 mg, Carbohydrate 43 g, Fiber 2 g, Sugars 22 g, Protein 8 g

Cook's Tips:

To microwave, cook the cake covered on HIGH for 8-10 minutes, or until a toothpick inserted into the center of the cake comes out clean.