

## RASPBERRY RICOTTA CHEESE CAKE

### INGREDIENTS

1 1/2 cups all-purpose flour  
1 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
3 eggs  
1 1/2 cups whole milk ricotta  
1 teaspoon vanilla  
1/2 cup (1 stick) unsalted butter, melted and cooled slightly  
1 1/2 cup fresh\* or frozen raspberries, divided  
powder sugar, to garnish

\* frozen raspberries actually work better in this recipe, as they are so fragile and fresh ones tend to disintegrate while mixing them in. Even though I used fresh berries, I suck them in the freezer for an hour before making this recipe.

### DIRECTIONS

Preheat oven to 350F. Generously grease a 9 inch round cake or spring form pan.

In a medium bowl, whisk together flour, sugar, baking powder and salt together. In another bowl, combine eggs, ricotta, melted butter and vanilla. Mix dry into wet. Gently fold in 1/2 of the raspberries. Pour batter into the prepared cake pan and press the remaining berries into the cake.

Bake for 60-70 minutes or until a knife inserted into the center comes out clean and the cake is golden brown. Let cool completely in the pan on a wire rack. Before serving, dust with powdered sugar.