Janine’s Zesty Lemon Ricotta Pound Cake

Hi friends, I hope everyone is hanging in there!! I’ve been spending a lot of time in the kitchen over the past few weeks (as I’m sure many of you have too) as for me it’s a “happy place” where I feel like I can really spoil and take care of my family. Today, I’m back to try an offer some more inspiration for all of you with a simple but delicious recipe for a decadent sweet treat. This recipe is “easy peezy lemon squeezy” and a total crowd pleaser.

For the past few weeks, I have been craving lemon and have been using it in a lot of my cooking and baking. Maybe because it’s light and fresh and gives me a little pick me up or maybe because it reminds me of Spring, all things that I think we are all craving right now. Whatever it is, I’ve been constantly thinking of new ways to incorporate lemon into our meals. My current craving led me to my recipe for my Zesty Lemon Ricotta Pound Cake and it did just the trick. Everyone in my house has been gobbling it up.

My Zesty Lemon Ricotta Pound Cake is so moist (from the ricotta) and so full of flavor (from the lemon zest and the lemon juice).  It’s made with almond and oat flour which adds fiber (my fave) and makes it light and fluffy and it’s even Gluten Free!

My husband Jonathan loves baked goods (mostly chocolate) but he really does love lemon flavored cakes and pastries and he has said this recipe is one of his favorites. He has it every night (until it’s gone) and sometimes he even tops it raspberry jam - yum! Our boys rip into this cake just as it’s cooling down straight from the oven. For me, it feels like comfort food (which I think we are all craving right now) without being super over indulgent.

I hope this recipe adds a little sunshine to your day, I know how badly we are all needing it right now. Feel free to reach out to me on Instagram with questions (@janine.whiteson). About this recipe or about anything really. I hope that this space will continue to provide you inspiration, a desired distraction, and healthy, thoughts. XX Janine

A brief recipe note: Before starting, make sure that your ingredients are room temperature - eggs, ricotta and butter…the recipe works much better that way. Lastly, the finished cake should be stored in the refrigerator due to the ricotta cheese. It just so happens to be delicious cold as well!

Ingredients:

Preheat oven 325 degrees, bake for 1 hour 10 minutes (put foil over it if you think it’s browning too fast)

1 cup Almond flour

1 Cup Oat flour

2 teaspoons baking powder

3/4 cup sugar - I use organic but regular works well too

1 Stick unsalted butter

1 cup Ricotta cheese - whole or part skim

3 large organic eggs

1 Teaspoon vanilla extract

Zest of 1 lemon

Juice of 1 lemon

Method:

1: Line a 9x5 loaf tin with parchment paper and preheat the oven to 325 degrees.

2: Whisk the dry ingredients together in a large bowl - the almond flour, oat flour and baking soda - not the sugar.  Set aside.

3: With an electric hand mixer - beat together the butter, ricotta and sugar on high for 3 minutes, until it’s light and fluffy.  You can use a hand whisk but it may not come out as well.

4: Add the eggs one at a time - mix for 45 seconds for each egg.

5: Add the lemon Zest, the juice from the lemon and the vanilla.

6: Add the dry ingredients to the wet ingredients - gently combine but please do not over stir.

7: Gently pour the batter into the lined loaf tin, bake for 1 hour and 10 minutes.

8: Let the cake cool and watch it disappear quickly!  Cover well and store in the fridge.