

## Raspberry Ricotta Cake

Baking spray

1 1/2 cups all-purpose flour

1 cup sugar

2 tsp. baking powder

3/4 tsp. Morton table salt

3 large eggs

1 1/2 cups (15 oz. container) whole milk ricotta

1/2 tsp. vanilla extract

1/2 cup (1 stick) unsalted butter, melted

9 oz. frozen raspberries, blackberries, or a mixture, divided

Powdered sugar, for dusting (optional)

Preheat oven to 350. Spray a bundt pan with baking spray.

Sift together flour, sugar, baking powder, and salt in a large bowl.

Using a fork, whisk together eggs, ricotta, and vanilla in a medium bowl until smooth. Gently fold the ricotta mixture into the dry ingredients. Add the butter, stirring just until combined. Add 3/4 of the berries, being careful not to crush the berries. Place remaining 1/4 of the berries in the bottom of the prepared bundt pan. Pour batter on top of the berries.

Bake at 350 for 50–60 minutes, until a toothpick inserted into the center comes out clean. Let cool 20 minutes, then invert onto a serving plate.

Sprinkle with powdered sugar, if desired.

Make ahead: Cake can be made 2 days ahead. Store tightly wrapped at room temperature.



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