

Recipe No. 18/2018

Lemon & Ricotta Cake (Gluten Free)

This cake is super simple and only takes 5 minutes to prepare. Simply delicious, and gluten free!

NB: Suitable for both TM5 and TM31

Prep time: 5 minutes
Cooking time: 50 minutes
Servings: 8

Ingredients

165 g caster sugar
Grated lemon rind of 2 lemons
3 eggs, beaten
400 g ricotta
240 grams almond flour (see Tips)
Raspberries for garnishing
Icing sugar, for dusting



Method

1. Grease and line the sides and bottom of a 20cm round cake tin with baking paper.
2. Preheat oven to 150°C.
3. Place sugar and lemon rind into the TM bowl for **10 sec/speed 9**.
4. Add eggs, ricotta and almond flour and mix for **20 sec/speed 5** or until well combined.
5. Pour the mixture into the tin.
6. Bake for 50-60 minutes or until a skewer inserted into the middle comes out clean (don't overcook the cake though, as you want it to be nice and moist).
7. Place raspberries over the top of the cake and sprinkle with icing sugar just before serving.
8. This cake can be served on its own or with a little yoghurt or ice-cream.

Cook's Tip

- Make your own almond flour: Place 240 g almonds into the bowl, and mill for **10 sec/speed 9**.

This recipe was adapted from the Lemon & Ricotta Cake recipe, from Thermobliss.

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