Lemon Ricotta Cake – Carol Sanders

Ingredients:

¾ cup butter, softened
1 ½ cups sugar
15 ounces whole milk ricotta cheese
3 large eggs
1 teaspoon vanilla
1 large lemon, zested and juiced (about ⅓ cup of juice)
½ teaspoon baking soda
½ teaspoon salt
1 ½ cups flour
Powdered sugar for dusting top of cake

1. Preheat oven to 350 degrees. Grease a **9 inch springform pan**.
2. Cream together the butter and sugar until combined. Add in the ricotta cheese and mix until light and fluffy, about 4 to 5 minutes.
3. Mix in the eggs, one at a time. Add in the vanilla, lemon zest, and lemon juice and mix to combine. Add the baking soda and salt and mix. Add in the flour and mix until just combined, scraping down the sides of the bowl to fully blend.
4. Pour the batter into the greased springform pan. Bake for about 50 - 55 minutes, or until the cake is set and a toothpick inserted in the middle of the cake comes out clean.
5. Let cool in pan for 15 minutes before removing the collar and base of the pan. Cool on a wire rack and dust with powdered sugar before serving.