



JANUARY

“ALMOND RICOTTA CAKE”

Ingredients:

½ Cup unsalted butter, softened	1 ¼ tsp. baking powder
1 cup sugar	¼ tsp. salt
2 lg. eggs room temperature	1 15 oz. carton whole milk
1 ¼ tsp. almond extract	ricotta cheese
1 tsp. vanilla extract	¾ cup sliced almonds

DIRECTIONS: Preheat oven to 350°. In large bowl, cream butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in extracts, stir flour, baking powder and salt together gradually adding to creamed mixture, alternating with the ricotta. Spread mixture into a greased 9 inch springform pan and sprinkle with almonds. Bake 45-50 minutes or until tooth pick inserted comes out with moist crumbs. Cool on wire rack for 15 minutes. Loosen side from pan with knife. Remove from pan. Allow to cool completely. May dust with confectioners sugar before serving.