



High Altitude Cherry Ricotta Cake

This single layer cake is made with cherries, chocolate and ricotta. This amazing combination is then topped with a glaze, creating a simple cake that is great for any occasion!

Equipment



- 9 in. cake pan or springform pan
- parchment paper
- Blender (optional)

Ingredients



- 4 large eggs
- 1 cup ricotta
- 1 1/2 cup fresh or frozen cherries (roughly chopped)
- 1/4 cup chocolate (chopped) about 1.5 oz
- 2 cups flour plus 2 tbsp
- 1 tsp salt
- 1 tsp baking powder
- 1/2 cup butter (softened)
- 1 1/2 cup granulated sugar minus 1 tbsp
- 1 tbsp vanilla extract

Glaze



- 1 cup powdered sugar
- 2 tbsp milk

Instructions



CHERRY RICOTTA CAKE

1. Preheat oven to 340F.
2. In a small bowl crack the eggs and set aside.
3. Take out the ricotta cheese from the refrigerator and set aside.
4. Prepare your cake pan or springform pan. Grease and flour the pan and line the bottom with parchment paper.
5. If you are using fresh cherries, be sure to wash them and take the pits out. I prefer to chop the cherries up a bit in a blender, but that is optional. Measure out your cherries and set aside.
6. Chop up the chocolate quickly in a blender or with a knife. I like to have pieces about the size of a pea, but chop it how you like it. I used half of a chocolate bar (1.5 oz.) and ended up with about 1/4 cup of chopped chocolate. Set the chocolate aside.
7. In a small bowl add your flour, salt and baking powder. Mix with a fork or spoon until incorporated.
8. In your mixing bowl, add your butter and sugar. Mix for a few minutes until it becomes light and fluffy.
9. Add the eggs. Mix until incorporated well.
10. Scrape the bowl and add the vanilla extract and ricotta. Mix until incorporated.
11. Add half of the flour mixture and mix. Add the second half and mix until incorporated.
12. Fold in the cherries and the chocolate by hand until they are just incorporated.
13. Transfer the batter into your pan and smooth out the batter so it is even.
14. Bake for 1 hour to 1 hour and ten minutes, or until a knife or a skewer in the center comes out clean.
15. Let the cake cool on a cooling rack for about 15-20 before taking it out of the pan. Then let it cool completely on the cooling rack.

GLAZE

1. In a small bowl mix the powdered sugar and milk together until smooth.
2. Pour the glaze over the cake to coat the top. Or you could pour on each individual slice as you serve it.
3. Store any leftovers in an airtight container in the refrigerator. It will last up to 5 days. You can freeze slices of the cake in an airtight container for about 1 month. Be sure to separate them with parchment paper or plastic wrap before freezing.