

Lemon Ricotta Cake Recipe with Bright Citrus Glaze

3 large eggs, room temperature



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the cake:

- 1 1/2 cups cake flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup white sugar
- 3/4 cup butter, softened
- 3 large eggs, room temperature
- 1 container whole-milk ricotta cheese, 15 ounces
- 1 lemon, juiced and zested
- 1 teaspoon lemon extract
- 1/2 teaspoon vanilla extract

For the glaze:

- 1 cup powdered sugar, or as needed
- 2 tablespoons lemon juice, or as needed
- 1 tablespoon lemon zest

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C). Grease and flour a tube cake or Bundt pan.
2. Mix the dry ingredients: In a large bowl, combine the cake flour, baking powder, baking soda, and salt.
3. Cream the butter and sugar: In a separate bowl, beat the sugar and softened butter with an electric mixer on medium speed until light and fluffy, about 3 minutes.
4. Add the eggs: Add the eggs one at a time, beating well after each addition.
5. Add the ricotta and flavorings: Beat in the ricotta cheese, lemon juice, lemon zest, lemon extract, and vanilla extract until well blended.
6. Add the dry ingredients: Add the flour mixture and mix until the batter is smooth.
7. Bake: Pour the batter into the prepared pan.
8. Bake for 40 to 50 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool: Let the cake cool in the pan for about 10 minutes, then invert it onto a wire rack and cool completely.
10. Make the glaze: In a bowl, stir together the powdered sugar, lemon juice, and lemon zest.
11. Add more lemon juice if the glaze is too thick, or more powdered sugar if it is too thin.
12. Finish the cake: Drizzle the glaze over the cooled cake and garnish as desired.

SWAPS & NOTES

Cake flour helps keep the crumb soft and tender, which suits this style of cake beautifully.

If you have it on hand, it is worth using for the texture alone.

Whole-milk ricotta is important because it gives the cake richness and moisture.

It is one of the main reasons this cake feels so special.

TIPS FOR SUCCESS

Use room-temperature eggs so they blend more smoothly into the batter.

Do not overmix once the flour goes in.

Mix just until the batter is smooth so the cake stays tender.

Grease and flour the pan thoroughly, especially if using a detailed Bundt pan, so the cake releases cleanly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/lemon-ricotta-cake-recipe-with-bright-citrus-glaze/>