

My Favorite Lemon Ricotta Bundt Cake for a Sunny, Citrusy Dessert

How I Make Lemon Ricotta Cake That's Moist, Bright, and Glazed to Perfection



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 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 (15 oz) container whole-milk ricotta cheese
- Juice and zest of 1 lemon
- 1 teaspoon lemon extract
- 1/2 teaspoon vanilla extract
- 1 cup powdered sugar (or more as needed)
- 2 tablespoons fresh lemon juice (adjust to desired thickness)
- 1 tablespoon lemon zest

DIRECTIONS

- 1. Preheat and : Prep the Pan** preheat the oven to 350°F and generously grease and flour a Bundt or tube pan. I always make sure to get into every crevice to avoid sticking later.
- 2. Mix the : Dry Ingredients** In a large bowl, I whisk together the cake flour, baking powder, baking soda, and salt. I set that aside while I move on to the wet ingredients.
- 3. Cream the : Butter and Sugar** In another bowl, I beat the softened butter and sugar with an electric mixer until light and fluffy-this usually takes about 3 minutes on medium speed. This step gives the cake structure and helps with the rise.
- 4. Add : Eggs and Ricotta** I beat in the eggs one at a time, making sure each is fully incorporated before adding the next. Then I add the ricotta, lemon juice, zest, lemon extract, and vanilla. The batter might look a bit thick or curdled at this point-that's normal with ricotta.
- 5. Combine : Wet and Dry** I slowly add the dry ingredients into the wet mixture, beating just until smooth and fully combined. The batter should be thick and creamy.
- 6. Bake : Until Golden and Set** I pour the batter into the prepared pan and smooth the top. Into the oven it goes for 40-50 minutes, or until a toothpick inserted in the center comes out clean. It usually takes about 45 minutes in my oven.
- 7. Cool : Before Glazing** I let the cake cool in the pan for 10 minutes, then carefully invert it onto a wire rack to finish cooling-this takes about 30 minutes.
- 8. Make the : Glaze** While the cake cools, I whisk together

the powdered sugar, lemon juice, and zest. I adjust the consistency with more sugar or juice depending on how thick I want it.

9. **Drizzle and : Serve** Once the cake is fully cooled, I drizzle the glaze over the top and let it settle before slicing. I'll sometimes add extra lemon zest on top for color or garnish with thin lemon slices.

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

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