



## Blueberry Ricotta Cake

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### Ingredients:

Nonstick vegetable oil spray  
1-1/2 cups all-purpose flour  
1 cup sugar  
2 teaspoons baking powder  
3/4 teaspoon kosher salt  
3 large eggs  
1-1/2 cups ricotta  
1/2 teaspoon vanilla extract  
1 stick unsalted butter, melted  
1 cup fresh blueberries, divided

Preheat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray.

Whisk flour, sugar, baking powder, and salt in a large bowl.

Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended. Fold in butter, then 3/4 cup blueberries.

Pour batter into pan. Scatter remaining blueberries over top.

Bake cake until golden brown and a tester inserted into the center comes out clean, 50–60 minutes. Let cool at least 20 minutes before unmolding.