

John's Ricotta Cake

By John Brand – Hotel Emma

yield: 1 9x9 cake pan

baking time: 30 minutes

INGREDIENTS

1½ cups all-purpose flour

1 cup sugar

2 tsp salt

3 eggs

1½ cup ricotta

3 sprigs of fresh thyme picked

½ tsp vanilla extract

½ cup salted butter

Preheat oven to 350 degrees. Grease and flour a 9” round cake pan and line the bottom with parchment.

Cream sugar and butter together.

Add eggs, ricotta, and vanilla.

Separately combine the dry ingredients. Fold dry ingredients into wet ingredients. Pour batter into prepared pan and bake at 350 degrees for about 30 minutes or until a toothpick inserted in the center comes out clean.