

Goosey Apple Ricotta Cake

Author: Dev Amadeo

Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" springform pan, 10 to 12 pieces

Total time: 1 hour 20 minutes

Active time: 20 minutes

Baking time: 1 hour

Equipment: stand mixer or handheld electric mixer, 9" springform pan.

My Prep:

Ingredients:

- Lemon zest - 1 TBSP, about the zest of 1 large lemon
- Natural granulated sugar - 1 $\frac{1}{2}$ cup / 319g, plus about $\frac{1}{2}$ TBSP to sprinkle on top before baking
- Apples (preferably Honeycrisp or Pink Lady), cut in thick pieces of about 1" - about 2 $\frac{1}{2}$ cups, 230g
- Lemon juice - 1 TBSP, about the juice of half lemon
- All-purpose flour, preferably unbleached - 2 cups / 305 g
- Baking powder - 1 Tsp / 5g
- Fine sea salt - $\frac{1}{2}$ Tsp / 3g

Steps:

Mix lemon zest with the 1 $\frac{1}{2}$ cup/319g of sugar. Set aside.

Drizzle apple pieces with the tablespoon of lemon juice and place then in the freezer for about 30 minutes, about the time you prepare everything for the cake.

Preheat oven at 350°. Grease with plenty of butter a 9" springform or regular cake pan or line it with parchment paper. You can use baking spray as well.

In a medium bowl mix the 2 cups/305g of flour, the 1 teaspoon/5g of baking powder and the $\frac{1}{2}$ teaspoon of salt/3g with a hand whisk.

- Unsalted butter, barely softened (see notes) – 8 TBSP (1 stick) / 115g
- Eggs, slightly chilled – 2 / 98g total
- Vanilla extract – 1 Tsp / 4g
- Almond extract (optional) – about $\frac{1}{4}$ Tsp
- Ricotta cheese – $\frac{3}{4}$ cup / 189g
- Vegetable oil – $\frac{1}{4}$ cup / 2 oz / 65mL
- Sliced almonds for the top before baking – about $\frac{3}{4}$ cup
- Powdered sugar to dust after baked
- Maple whipped cream to serve

My recipe highlights:

Extra notes:

Using a stand mixer or electric hand mixer, beat the 8 tablespoons/115 g of the barely softened butter in slowest speed for about 30 seconds to cream it a little. Add the lemon zest-sugar mixture for about a minute, until you get a grainy paste. Add the 2 eggs, one at a time and mixing in between. Add the 1 teaspoon/4g of vanilla, the $\frac{1}{4}$ teaspoon of almond extract (if using), the $\frac{3}{4}$ /189g cup of ricotta and the $\frac{1}{4}$ cup/65mL of oil and mix until combined.

Place a large sieve on top and add about a cup of the dry mixture. Gently mix until combined. Repeat this two more times. As soon as the last addition is mostly incorporated stop the mixer. Add the frozen apple pieces and fold them into the batter. Scrape the bottom of the pan to make sure everything is incorporating well.

Transfer batter to prepared pan. Sprinkle some extra sugar on top, about $\frac{1}{2}$ tablespoon. Sprinkle sliced almonds as well.

Transfer pan to oven and bake for 50 to 55 minutes, covering the cake with aluminum foil the last 10 minutes of baking to prevent the top from burning. Insert a toothpick through the center of the cake to check for doneness. Remember this cake is gooey so toothpick may come a bit sticky and humid. If it is not runny it is ready. This cake will never look super set inside.

Retire from oven and let it cool down completely before removing from springform pan, about an hour. Dust some powdered sugar on top. Serve with maple whipped cream, recipes follows.

The texture of this cake reaches its peak if you place it in the fridge after cooled down for an hour or two and then let it come down to room temperature. It's perfect for making ahead! Store in a cool area the first day then wrap it in cling paper and store it in the fridge, it will be good for a week.

Reheat in a countertop oven heated at 350° for 5 to 7 minutes. It will be extra toasty!

Making the Maple Whipped Cream:

Either with a hand whisk or with an electric mixer, whisk $\frac{1}{2}$ cup of very chilled cream until frothy. Drizzle about 2 tablespoons of maple syrup and add a drop of vanilla if desired. Whip more until thick and frothy.

Note that if doing by hand, the process can take about 10 minutes.

Take a snap and tag me!! [@devamadeo](#)

