

# Ricotta Blueberry Almond Cake

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: 10 to 12 servings

Total time: 1 hour 15 minutes

Active time: 15 minutes

Baking time: 1 hour

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

## My Prep:

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## Ingredients:

- Blueberries – 1 cup / 130 gr  
(or use just 2 cups/260 g of total fruit)
- Blackberries – 1 cup / 130 g
- All-purpose flour, preferably unbleached – 2 cups / 303 g + about 1 TBSP for the berries
- Baking powder – 1 Tsp / 4 g
- Fine sea salt –  $\frac{1}{2}$  Tsp / 3 g
- Unsalted butter, barely softened (see notes) – 8 TBSP (1 stick) / 115 g
- Natural granulated sugar – 1  $\frac{1}{2}$  cup / 319 g
- Eggs, barely at room temperature – 2 / 98 g total

## Steps:

Preheat oven at 350°. Spray with plenty of baking spray or grease with plenty of butter a 9" springform baking pan or regular cake pan.

Mix the berries with the tablespoon of flour.

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

Beat the 8 tablespoons of barely softened butter in slowest speed for about 30 seconds either in the bowl of a stand mixer with the paddle attachment or in a large bowl using a hand held electric mixer with the beaters attached. You just want to cream it a little bit. Add the  $1\frac{1}{2}$  cup of sugar and beat for about a minute, until the

- Vanilla Paste (or you can substitute with extract) – 1 Tsp / 4g
- Almond extract – about  $\frac{1}{4}$  Tsp to  $\frac{1}{2}$  Tsp, depending on your preference
- Vegetable oil –  $\frac{1}{4}$  cup / 2 oz / 65mL
- Ricotta cheese –  $\frac{3}{4}$  cup / 189 g

Optional:

- Coarse grain sugar such as turbinado or demerara for the top before baking - about 1 to 2 TBSP
- Sliced almonds for the top before baking – about  $\frac{3}{4}$  cup
- Powdered sugar to dust after baked

My recipe highlights:

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Extra notes:

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butter and sugar form a thick grainy paste. Add the 2 eggs, one at a time. Add the 1 teaspoon of vanilla, the  $\frac{1}{4}$  teaspoon of almond extract, the  $\frac{1}{4}$  cup of oil and the  $\frac{3}{4}$  cup of ricotta and mix until combined. Place a large sieve on top of the bowl if you have one and sift the flour mixture on top, about a cup at a time but without waiting too much time between additions. As soon as you add the last of the flour stop the mixer and finish mixing it very gently with a large rubber spatula or wooden spoon. Mix until there are a few flour streaks visible. Be sure to scrap the sides and bottom of the bowl. Mix in the berries and gently fold them into the batter.

Transfer batter to prepared pan. Arrange some extra berries on top if desired. Sprinkle the course tablespoon of sugar if using on top the cake. Arrange the sliced almonds around the border of the cake, or if you prefer through the whole top. Transfer pan to oven and bake for 60 to 65 minutes, until a toothpick comes out clean after you inserted it through the center of the cake. Remember that the area right beneath the berries could be a bit gooey, but it doesn't mean the batter is raw.

Retire from oven and let it cool down a few minutes before removing from springform pan. Dust some powdered sugar before serving. 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.

You may whip some cream and spread on top!

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