

FigRicotta Cake

Savannah · 28/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This fig ricotta cake has a moist and slightly dense texture with a sweet buttery rich taste

Ingredients

- - nonstick cooking spray - 1 ½ cups all-purpose flour - 2 ½ teaspoons baking powder - 1 teaspoon salt - 1 ½ cups whole-milk ricotta cheese - 1 cup white sugar - ¾ cup unsalted butter
- softened - 3 large eggs
- at room temperature - 1 ½ teaspoons almond extract - 4 fresh figs
- chopped into 1/2-inch pieces - 1 tablespoon all-purpose flour - 4 fresh fig slices - 1 teaspoon confectioners' sugar
- or as needed (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x5-inch loaf pan with nonstick spray. Whisk 1 1/2 cups flour
2. baking powder
3. and salt together in a medium bowl. Beat ricotta cheese
4. sugar
5. and butter in a bowl with an electric mixer on medium speed until smooth
6. about 2 minutes. Beat in eggs
7. one at a time
8. followed by almond extract. Beat in flour mixture on low speed
9. scraping down the sides of the bowl until combined; beat batter for about 30 seconds more. Place chopped figs into a bowl
10. sprinkle with 1 tablespoon flour
11. and stir to coat. Fold figs into batter
12. then pour into the prepared loaf pan. Place fig slices on top of batter
13. down the center. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean
14. 45 to 60 minutes. Remove from the oven and place on a wire rack to cool
15. 20 to 30 minutes. Remove cooled cake from the pan and dust with confectioners' sugar. Cook's Note Four chopped fresh figs should equal 1 cup. The baking time will depend on how wet the ricotta cheese is.