

CITRUS RICOTTA MINI CAKES (GF)

/ serves 6-8 /

Ingredients

1 CUP BROWN RICE FLOUR

1 CUP ALMOND MEAL

¼ CUP POTATO STARCH OR CORN STARCH

½ TSP BAKING POWDER

½ TSP SALT

¼ TSP BAKING SODA

2 TSP BLACK SESAME SEEDS

1 STICK UNSALTED BUTTER, ROOM TEMPERATURE

1¼ CUP SUGAR

2 TSP ORANGE ZEST

2 TSP LEMON ZEST

3 EGGS, SEPARATED AT ROOM TEMPERATURE

2 TSP VANILLA EXTRACT

10 OUNCES RICOTTA

PREHEAT OVEN TO 325°F. SPRAY A MINI BUNDT PAN WITH CANOLA SPRAY.

STEP ONE Whisk together the first 7 ingredients in a bowl. Set aside.

STEP TWO Mix the butter, sugar, and lemon and orange zest in the bowl of a stand mixer with the paddle attachment for 8-10 minutes until pale and creamy. Scrape down the sides of the bowl and gradually add the egg yolks, one at a time, continuing to beat until fully combined. Add the vanilla extract.

STEP THREE Add the dry ingredients. Fold the ricotta through the mixture.

STEP FOUR Beat the egg whites in a clean bowl with a hand-held electric mixer until soft peaks form. Gently fold a third of the egg whites into the cake mixture. Repeat with the rest of the egg whites.



STEP FIVE Pour the mixture into the prepared mini bundt pans and bake for 40-45 minutes or until the cake is done in the center. Allow the cake to cool completely in the pan. Pour citrus glaze or simply dust with powdered sugar and sprinkle black sesame seeds to serve.

TO MAKE A CITRUS GLAZE Whisk 1.5 cups of sifted powdered sugar with 1/2 tsp. each of orange zest and lemon zest and 2-4 tablespoons of lemon juice.

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