



Ricotta Orange Pound Cake

 Vegetarian

READY IN



75 min.

SERVINGS



8

CALORIES



501 kcal

DESSERT

Ingredients

- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 1.5 cups cake flour
- ☐ 2 tablespoons amaretto confectioners' sugar for dusting
- ☐ 3 large eggs
- ☐ 1 teaspoon kosher salt
- ☐ 1 orange zest
- ☐ 1.5 cups whole-milk ricotta cheese
- ☐ 1.5 cups table spoon granulated sugar

- ☐ 0.8 cup butter unsalted plus more to grease the baking pan at room temperature
- ☐ 1 teaspoon vanilla extract pure

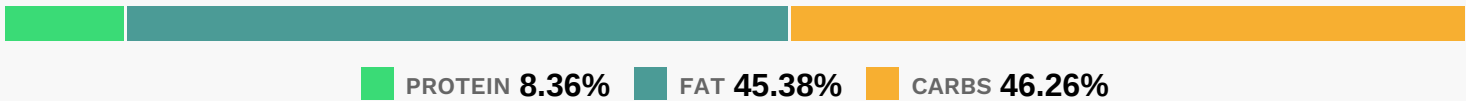
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ loaf pan
- ☐ toothpicks

Directions

- ☐ Preheat the oven to 350 degrees F. Grease a 9-by-5-by-3-inch loaf pan with butter. In a medium bowl, combine the flour, baking powder and salt. Stir to blend.
- ☐ Using a mixer, cream the butter, ricotta and granulated sugar until light and fluffy, about 3 minutes. With the machine running, add the eggs 1 at a time.
- ☐ Add the vanilla, orange zest and amaretto until combined.
- ☐ Add the dry ingredients, a small amount at a time, until just incorporated.
- ☐ Pour the batter into the prepared pan and bake until a toothpick comes out clean and the cake pulls away from the sides of the pan, 45 to 50 minutes.
- ☐ Let cool in the pan for 10 minutes, then transfer to a rack to cool completely. To wrap, return to the pan and dust with confectioners' sugar.
- ☐ Photograph by Gemma Comas

Nutrition Facts



Properties

Glycemic Index:32.01, Glycemic Load:37.89, Inflammation Score:-5, Nutrition Score:7.4421739941058%

Nutrients (% of daily need)

Calories: 500.63kcal (25.03%), Fat: 25.59g (39.37%), Saturated Fat: 15.43g (96.46%), Carbohydrates: 58.69g (19.56%), Net Carbohydrates: 57.97g (21.08%), Sugar: 39.72g (44.14%), Cholesterol: 139.22mg (46.41%), Sodium: 492.18mg (21.4%), Alcohol: 0.17g (100%), Alcohol %: 0.14% (100%), Protein: 10.61g (21.22%), Selenium: 22.27µg (31.82%), Calcium: 191.87mg (19.19%), Vitamin A: 846.76IU (16.94%), Phosphorus: 166.17mg (16.62%), Vitamin B2: 0.21mg (12.18%), Manganese: 0.2mg (9.91%), Zinc: 1.01mg (6.73%), Vitamin B12: 0.36µg (6.02%), Folate: 23.22µg (5.8%), Vitamin E: 0.84mg (5.59%), Vitamin D: 0.79µg (5.25%), Vitamin B5: 0.52mg (5.2%), Iron: 0.89mg (4.96%), Copper: 0.07mg (3.71%), Magnesium: 14.39mg (3.6%), Vitamin B6: 0.06mg (3.2%), Potassium: 108.26mg (3.09%), Fiber: 0.72g (2.9%), Vitamin C: 2.04mg (2.47%), Vitamin B1: 0.04mg (2.35%), Vitamin K: 2.13µg (2.03%), Vitamin B3: 0.32mg (1.61%)