



## Ricotta Orange Pound Cake With Amaretto Strawberries

READY IN



45 min.

SERVINGS



8

CALORIES



439 kcal

DESSERT

### Ingredients

- 1.5 cups cake flour
- 2.5 teaspoons double-acting baking powder
- 1 teaspoon kosher salt
- 0.8 cup butter room temperature () (additional to grease the pan)
- 1.5 cups ricotta cheese whole
- 1.5 tablespoons sugar
- 3 large eggs
- 1 teaspoon vanilla extract

- 1 orange zest
- 2 tablespoons amaretto
- 1 pint strawberries hulled quartered
- 8 servings whipping cream

## Equipment

- bowl
- frying pan
- oven
- wire rack
- sieve
- loaf pan
- hand mixer

## Directions

- Preheat the oven to 350 F. Grease a 9 X 5 X 3 inch loaf pan with butter. In a medium bowl combine the flour, baking powder, and salt. Stir to combine.
- Using an electric mixer, cream together the butter, ricotta, and sugar until light and fluffy, about 3 minutes. With the machine running, add the eggs one 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 mixture into the prepared pan and bake until a tooth pick comes out clean and the cake is beginning to pull away from the sides of the pan, about 45–50 minutes.
- Let the cake cool in the pan for 10 minutes and then transfer to a wire rack to cool completely. Using a mesh sieve, dust the cooled cake with powdered sugar.
- Meanwhile, place the strawberries in a small bowl with the remaining one Tablespoon sugar.
- Let sit until the juices have pooled around the strawberries.
- Prepare whipping cream, flavoring it with vanilla and Amaretto.
- To serve, slice the cake and serve with a spoonful of strawberries and their juices over the top of the cake.

Add a dollop of whipped cream.

## Nutrition Facts

**PROTEIN 10.48%** **FAT 64.08%** **CARBS 25.44%**

### Properties

Glycemic Index:43.26, Glycemic Load:14.63, Inflammation Score:-7, Nutrition Score:11.392608695652%

### Flavonoids

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### Nutrients (% of daily need)

Calories: 438.62kcal (21.93%), Fat: 31.08g (47.82%), Saturated Fat: 18.9g (118.14%), Carbohydrates: 27.76g (9.25%), Net Carbohydrates: 25.86g (9.4%), Sugar: 7.13g (7.92%), Cholesterol: 156.17mg (52.06%), Sodium: 631.23mg (27.44%), Alcohol: 1.15g (6.37%), Protein: 11.44g (22.87%), Vitamin C: 36.91mg (44.74%), Selenium: 22.75µg (32.49%), Vitamin A: 1074.36IU (21.49%), Manganese: 0.42mg (21.24%), Calcium: 210.9mg (21.09%), Phosphorus: 189.29mg (18.93%), Vitamin B2: 0.24mg (14.21%), Folate: 38.01µg (9.5%), Vitamin E: 1.15mg (7.66%), Fiber: 1.91g (7.63%), Zinc: 1.13mg (7.5%), Vitamin B12: 0.39µg (6.42%), Vitamin B5: 0.63mg (6.32%), Iron: 1.13mg (6.3%), Potassium: 213.39mg (6.1%), Magnesium: 23.24mg (5.81%), Copper: 0.1mg (4.99%), Vitamin B6: 0.1mg (4.85%), Vitamin D: 0.71µg (4.72%), Vitamin K: 3.91µg (3.72%), Vitamin B1: 0.05mg (3.5%), Vitamin B3: 0.56mg (2.82%)