PREP: 45 min
COOK: 60-70 min
SERVES: 8

Vanilla, Ricotta & Almond Cake with Poached Fruit

Vanilla infused stone fruit and juicy berries are streaked through this moist Vanilla, Ricotta & Almond Cake. The almond meal is a must, giving it a dense, nutty texture. Serve warm with a drizzle of vanilla poaching syrup and a light dusting of icing sugar - a delightful cake for a lovely occasion.

Ingredients

Poached Fruit

1 cup (165g) seasonal fruit (stone fruit or pears) (approximately 2 peaches)

½ cup (110g) sugar

½ cup (125ml) water

1 Queen Vanilla Bean Pod, split and seeds scraped

Cake

170g butter, at room temperature

Method - Poached Pears

STEP 1

Cut stone fruit or peeled and cored pears into eighths, set aside. Bring sugar and water to a boil in a small saucepan, mixing until sugar dissolves. Add stone fruit or pears, split Vanilla Bean Pod and seed, and rum, poaching fruits until just softened, about 10 minutes. Drain and set aside, reserving poaching syrup.

Method - Cake

STEP 1

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Ingredients

1 ½ cups (370g) full cream firm ricotta cheese, room temperature

Zest of ½ orange (1 tbsp)

3 tsp Queen Organic Vanilla Extract

3 tsp Natural Almond Extract

1 ½ cups (330g) caster sugar

3 large eggs

1½ cups (225g) plain flour

3 tsp baking powder

1/3 cup (35g) almond meal

1 tsp salt

1 ½ cups (185g) fresh mixed berries or frozen, thawed & drained

Method - Cake

Preheat oven to 180°C (fan forced), grease and line a 23cm round cake tin. In a stand mixer, cream butter until pale and creamy. Add ricotta, orange zest, Vanilla and Almond Extract and mix until smooth then add sugar and beat until light and fluffy. Add eggs one at a time until mixture is smooth. Sift in flour, baking powder, almond meal, salt and mix until just combined. Fold in 1 cup of the mixed berries, taking care not to crush berries.

STEP 2

Pour batter into prepared cake tin. Place poached stone fruit on top and scatter with remaining berries. Bake for 65 minutes or until an inserted skewer comes out clean. Check the cake at 45-50 minutes – if the berries on top are starting to darken too much, cover with foil to prevent further browning.

STEP 3

Allow to cool in tin for 15 minutes, then transfer to a wire rack or serving plate. Serve with a drizzle of poaching syrup and a light dusting of icing sugar.