

RICOTTA CAKE



Cookie dough crust:

- 1/4 cup sugar
- 1/4 cup Crisco
- 2 eggs
- 1 1/2 cup flour
- 1 teaspoon baking powder
- 1 teaspoon lemon extract
- pinch salt

Combine sugar and Crisco. Add lemon extract and eggs. Sift flour, baking powder and salt. Blend with other ingredients, add more flour if needed. Make in advance of the cake below and set aside.

The Cake:

- 3 cups ricotta cheese, drained
- 4 tablespoons sugar
- 8 eggs
- 2 tablespoons flour
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 2 teaspoons lemon extract

Separate eggs. Sift all dry ingredients together. In a separate bowl, beat egg yolks, then add the sifted dry ingredients, ricotta cheese and lemon extract to them. In another bowl, beat egg whites until stiff, add sugar a little at a time. Gently fold the egg yolk and dry mixture into the egg whites. Spoon all into a greased tube pan. Bake in slow oven 300° for one hour. Remove from oven, invert pan, and cool upside down on wire rack.

Mom got this recipe from Aunt Ginette



A tough but delicious tradition to keep up!



another great recipe from...

GIANGIULIO FAMILY
online cookbook