



Lemon Ricotta Cake (made from batter)

Ingredients:

- 1 Lb. BakersSource Plain Muffin Batter
- 1 Lb. Whole Milk Ricotta Cheese
- 2 tsp. Vanilla Extract
- 1 oz. lemon zest (optional)

Instructions:

- Thaw batter under refrigeration.
- Mix equal parts Sour Cream batter and Whole Milk Ricotta cheese.
- Fold in vanilla extract and lemon zest.
- Combine ingredients until well blended.
- Scale batter into a well greased pan.
- Bake in desired pan (batter will rise please allow room to grow), at 330°F for 45 minutes.
- Turn oven off and allow cake to cool in oven.
- Once cooled de-pan cake and garnish with confectioners sugar, lemon zest or royal icing.