FLOURLESS LIMONCELLO AND RICOTTA CAKE

Cooking Times

- **Prep Time:** 10 minutes
- **Bake Time:** 50 minutes
- **Total Time:** 1 hour
- **Servings:** 8 slices

Ingredients

- 4 large eggs, separated
- ¾ cup sugar
- 1 teaspoon vanilla extract
- 1 tablespoon lemon paste *(or zest of 2 lemons)*
- 2 cups well-drained ricotta cheese
- ½ cup potato starch *(or cornstarch for an easy substitute)*
- 3 tablespoons limoncello liqueur
- Powdered sugar, for dusting

Instructions

1. **Preheat the oven**
   Set your oven to **350°F (static bake)** and let it heat fully.
2. **Whip the egg whites**
   Separate the egg yolks from the whites. Beat the whites until **stiff peaks form**, then set aside.
3. **Mix yolks and sugar**
   In a large bowl, beat the yolks with sugar, vanilla, and lemon paste (or lemon zest) until pale and fluffy.
4. **Add ricotta and limoncello**
   Mix in the ricotta cheese until smooth.
   Pour in the **limoncello liqueur** and blend until fully incorporated.
5. **Add potato starch**
   Sift in the potato starch and mix gently until the batter is creamy and lump-free.
6. **Fold in egg whites**
   Using a spatula, carefully fold the whipped egg whites into the batter with upward movements to keep the mixture airy.
7. **Prepare the pan**

Butter a **9-inch springform pan** and dust with potato starch (or line with parchment paper). Pour the batter in evenly.

8. **Bake**
   Bake for **40 minutes**, then switch to **convection (fan)** and bake an additional **10 minutes**.
   - Toothpick test: it should come out **moist but not sticky**.
9. **Cool completely**
   Let the cake cool in the pan, then remove the ring.
   Chill or rest for **4 hours** before slicing for best texture.
10. **Serve**
    Dust with powdered sugar and enjoy this bright, creamy Italian classic.