

RICOTTA AMARETTI CRUMBLE CAKE

Servings: 10

Prep Time: 20 minutes

Cook Time: 40 minutes

Total Time: 1 hour

Ingredients

(For an 8–9-inch springform pan)

For the crust

- 2 ½ cups (320 g) all-purpose flour
- ⅔ cup (140 g) raw brown sugar (such as turbinado or demerara)
- ½ cup (1 stick / 120 g) unsalted butter, softened
- 2 tsp baking powder
- ⅓ tsp salt
- 1 large egg
- 1 tsp vanilla extract

For the filling

- 1 cup (250 g) ricotta cheese (preferably part sheep's milk or whole-milk ricotta)
 - ½ cup (100 g) raw brown sugar
 - ½ cup (50 g) almond flour
 - 3.5 oz (100 g) amaretti cookies (about 20 small cookies), crushed
 - 1 large egg
 - ¼ tsp almond extract (or to taste)
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Instructions

Prepare the crust

1. In a large bowl, cream together the softened butter, brown sugar, and vanilla until slightly fluffy.
2. Add the egg and mix well to combine. Stir in the salt.
3. In another bowl, sift together the flour and baking powder, then add to the wet mixture.
4. Mix until a dough forms. Divide it into two portions.
5. Use one portion to line the bottom and sides of your greased springform pan.
6. Add 1–2 tablespoons of flour to the remaining dough and mix it with your fingers to create a crumbly texture — this will be your topping.

Prepare the filling

1. In a mixing bowl, combine the brown sugar, almond flour, and almond extract.
2. Add the egg and mix until smooth.
3. Crush the amaretti cookies and fold them into the mixture.
4. Finally, add the ricotta and stir until evenly blended.

Assemble the cake

1. Pour the filling into the prepared crust and smooth the surface.
 2. Sprinkle the crumbly dough evenly over the top to cover completely.
 3. Bake in a preheated **350°F (180°C)** oven (conventional, not fan) for about **40 minutes**, or until golden brown.
 4. Let the cake cool completely before removing from the pan and serving.
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Tips & Tricks

- Drain the ricotta in a fine sieve for 30 minutes if it's too moist.
- Add a splash of **Amaretto liqueur** for a deeper almond flavor.
- This cake tastes even better the next day — store it at room temperature for up to 2 days or in the fridge for 4–5 days.