



Recipe Details

Recipe Name - Blueberry Lemon Ricotta Cake

Recipe Steps -

Ingredients

- 3 cups fresh blueberries (can also use frozen, see notes)
- 3 Tbsp arrowroot (can also use cornstarch)
- 1 cup “lemony ricotta” (see recipe)
- 1 cup applesauce, unsweetened
- 3/4 cup pure maple syrup
- 1 tsp vanilla extract
- Juice of 1 fresh lemon
- 4 Tbsp flax
- 2 1/2 cups oat flour
- 1 1/2 Tbsp baking powder (no or low sodium if you have it)
- Zest from 2 lemons

Instructions

1. Preheat the oven to 325°. Line the bottom of a 9” springform pan with parchment paper.
2. In a large mixing bowl, toss together the rinsed fresh blueberries and arrowroot until the berries are well coated; set aside (exact directions if you choose to use frozen blueberries).
3. In a large mixing bowl, cream together the “lemony ricotta”, pure maple syrup, vanilla, juice of 1 lemon, and applesauce until well blended, about 2 to 3 minutes. Don’t worry if you have lumps from the ricotta.
4. Meanwhile, mix together all dry ingredients. Incorporate dry with wet, mixing in-between additions. Gently fold in lemon zest and blueberries.
5. Pour into springform pan and bake for 1 hour, or until a toothpick inserted into the center comes out clean. Remove the cake from the oven and cool for 10 to 15 minutes in the pan. Remove the cake from the springform pan and peel off the parchment paper.
6. Enjoy!

