

# Ricotta Baked Donuts

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### INGREDIENTS

#### DONUT

- 75g Ricotta
- 60ml milk
- 1 egg
- 36g butter, melted
- 1 tsp vanilla
- 125g self-raising flour
- 10g cocoa powder
- $\frac{1}{2}$  tsp bicarbonate of soda
- 1 tbsp cornflour
- 70g light brown sugar
- Red food colouring

#### FOR DECORATION

- 100g melted white chocolate
- Sprinkles of your choice

### METHOD

1. Line a 6-hole donut silicon mould and preheat the oven to 175 degrees fan.
2. In a medium-sized mixing bowl, beat together the butter, ricotta, milk, and sugar until smooth.
3. Add the egg, vanilla essence and food colouring and beat again to thoroughly combine.
4. In a separate bowl mix together the cornflour, bicarbonate of soda, flour, and cocoa powder.
5. Add the flour mixture to the bowl containing the wet

ingredients and mix until fully combined

6. Spoon equal amounts into each donut hole and bake for 11-13 minutes (until a skewer comes out clean).

7. Remove from oven, leave in the mould for 10 minutes then transfer to a wire rack to cool completely.

8. To decorate, once cool spoon over the melted chocolate and cover in sprinkles.



ENJOY! If you opt for Ricotta Baked Donuts, please do share a picture!

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**Peach, Lime & Ricotta cake**

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# INGREDIENTS

- 4 peaches
- 1 tbsp light brown sugar
- 150g unsalted butter, melted
- 250g ricotta
- 230g golden caster sugar
- 2 limes, zest only
- 3 large eggs
- 180g self raising flour
- 30g hazelnuts, whole

Mascarpone for serving

# METHOD

1. Grease and line with parchment paper a 20cm round springform tin and a baking tray preheat the oven to 170 degrees fan.
2. Chop the peaches in half, remove the stone and then cut the halves into two again, place on to the baking tray (flesh side down) and sprinkle with brown sugar, bake for 12 minutes. When removed from oven, leave on the tray.
3. Combine the ricotta, caster sugar and lime zest into a large bowl, using either a electric hand or stand mixer, beat for around 5-7 minutes.
4. Beat in the eggs one at a time
5. Whilst the beater is still going pour in the melted butter and beat until fully combined
6. Add the flour and baking powder, beat briefly until just combined
7. Pour the cake mixture into the lined tin and top with the peaches, flesh side facing up. Scatter the hazelnuts over the top.
8. Bake in the oven for 50 minutes. Leave to cool and either serve warm or can be served cold.
9. Serve with a scoop of mascarpone



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