



Layered Ricotta and Pear Cake



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 1 HOUR

Ingredients

2 cups plain flour
2 tsps baking powder
½ cup brown sugar
1 cup almond meal
180g butter, softened
1 egg, lightly beaten
2 tbsps brown sugar – extra

Filling

500g ricotta cheese
2 tsps vanilla essence
2/3 cup caster sugar
2 eggs, lightly beaten
2 ripe pears, peeled and thinly sliced

Method

Preheat the oven on top & bottom heat to 170°C and place the wire rack on shelf 2.

Grease & line the base of a 20cm springform pan.

Sift the flour and baking powder into a large bowl. Stir in the sugar and almond meal. Rub in the butter until mixture resembles coarse breadcrumbs. Add the egg and stir with a broad bladed knife to form a crumble. Press half the crumble mix firmly and evenly into the base of the pan.

Combine the ricotta, vanilla, sugar and eggs for the filling and mix with a whisk until well combined and smooth. Pour the ricotta mixture over the crumble base and arrange the pears on top.

Mix the extra brown sugar into the remaining crumble mix and sprinkle evenly over the ricotta filling.

Place into the oven and bake for 50 to 60 minutes or until golden in colour and the filling has set. Cool the cake in the pan before removing and dusting with icing sugar.

About NEFF

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Notes