

# ORANGE CHOCOLATE RICOTTA CAKE

I love a good sale, and when I found a 32 oz. tub of ricotta cheese in the market for \$2.99, I couldn't just pass it by. So after making a lasagna, I still had tons of the ricotta left. So although I'm not much of a baker, I thought maybe a dessert would be nice. Who doesn't like orange and chocolate? This recipe worked out surprisingly well. Give it a shot and let me know what you think.

## **INGREDIENTS** (Serves 8)

1  $\frac{1}{2}$  sticks unsalted butter, softened (room temperature)

1  $\frac{1}{2}$  cups sugar

15 ounces whole milk ricotta cheese (room temperature)

3 large eggs (room temperature)

1 teaspoon vanilla

1 tablespoon Cointreau

2 large oranges, zested, plus the juice of one orange

$\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  teaspoon salt

1  $\frac{1}{2}$  cups flour

$\frac{3}{4}$  cup chocolate chips

powdered sugar and chocolate shavings for dusting top of cake (optional)

## **PREPARATION**

Grease a 9-inch springform pan with butter and powdered sugar. Set aside.

Preheat oven to 350 degrees.

Cream together the butter and sugar until combined in a large stand mixer using the whisk attachment. Add in the ricotta cheese and blend until light and fluffy, about 4 to 5 minutes.

Mix in the eggs, one at a time. Add in the Cointreau, orange zest, orange juice, and vanilla. Mix to combine. Add in the baking soda and salt and combine. Lastly, add in the flour and mix until all of the ingredients are fully combined, scraping the sides of the bowl if necessary. Remove the bowl from the stand and fold in the chocolate chips.

Pour the batter into the prepared springform pan. Bake for 45-55 minutes, or until the cake is set and a toothpick inserted in the middle of the cake comes out clean.

Let cool in pan for 20 minutes before removing from the springform pan. Cool an additional ten minutes and dust with powdered sugar and chocolate shavings before serving.