

## **Lemon, Almond and Ricotta Torte**

To make this Torte you will need:

A ten inch spring form pan  
2 1/2 cups of almond meal ( I prefer Bob's Red Mill brand)  
1 1/3 cups of granulated sugar  
15 oz container of whole milk Ricotta Cheese  
8 tablespoons of butter  
4 eggs; separated  
1 teaspoon of vanilla flavoring  
1 teaspoon of almond flavoring  
Zest of one lemon  
1/4 cup of sliced almonds for top of the cake  
confectioners sugar for dusting

Pre-heat the oven to 350 degrees fahrenheit.

Prepare the bottom of the spring form pan with a round of parchment paper. Spray the bottom and sides of the pan with baking spray.

Start by combining the butter, sugar, flavorings and lemon zest in the bowl of an electric mixer fitted with the paddle attachment. Beat until well combined.

With the mixer set on a low-speed, add the egg yolks one at a time until combined. Be sure to scrape down the sides of the bowl. Add the almond meal and continue to mix, the batter will be thick. Add the ricotta on a low-speed to gently stir until combined.

In a separate bowl, use a hand mixer to beat the egg whites until stiff peaks form. This should take about four minutes. Gently fold the beaten egg whites into the batter with a spatula. Don't over mix!

Pour the batter into the prepared spring form pan and top with sliced almonds. Bake at 350 on the middle rack of the oven, for about 45 minutes or until set. Let the Torte cool in the pan on the counter for about 15 minutes before removing the spring form ring. Dust with confectioners sugar and serve, or cover with the plastic and refrigerate overnight.

