

Helergon Kitchen

Italian Love Cake – Sweet Celebration

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] ¾ cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 3 large eggs, room temperature
- [ ] ½ cup whole milk
- [ ] 2 tbsp fresh lemon zest
- [ ] 2 tbsp orange juice

Ricotta Frosting

- [ ] 1 ½ cups ricotta cheese, well-drained
- [ ] ½ cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C). Grease and line a 9-inch round cake pan; I usually brush with melted butter for extra flavor.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. Using a handheld mixer, beat butter and sugar until pale and fluffy, about 3-4 minutes. Add eggs one at a time, mixing gently.
4. Fold in the dry ingredients alternately with milk, then stir in lemon zest and orange juice until just combined.
5. Pour batter into the pan and bake for 30-35 minutes, or until a toothpick comes out clean. Let the cake cool in the pan for 10 minutes, then turn onto a rack.
6. While the cake is still warm, spread the ricotta frosting evenly; the heat will soften it slightly, creating a beautiful glaze.

Nutrition per serving

420 kcal Calories	**6 g** Protein	**55 g** Carbs	**18 g** Fat

Tips & notes

- Make sure the ricotta is well-drained; excess water can make the frosting runny.
- If you like a stronger citrus flavor, add an extra teaspoon of lemon zest.
- For a festive touch, garnish with candied orange peel.