



Ricotta Cakes with Pecans, Berries & Maple Syrup

Ingredients

200g Ricotta cheese
¾ cup of milk
1 ½ cups of self-raising flour
50g Sugar
4 eggs
1 tsp baking powder
½ cup pecan nuts
½ cup fresh blueberries
½ cup fresh raspberries
Dollop cream to serve
Maple syrup to serve
Salt
Oil or butter for cooking the

Method

- Combine the flour, baking powder and salt and sift into a large bowl
- Add the ricotta, eggs, milk and sugar then gently whisk bringing together to form a smooth batter, fold in the pecans, blueberries and set aside
- Heat a large non-stick fry pan on moderate heat, add the oil/butter and melt, spoon in the desired amount of batter to form a circular cake. NB non-stick egg rings are handy for forming perfectly shaped cakes!
- Cook until the first side starts to brown then turn and repeat and cook through.
- Once you have cooked the required amount of cakes place your ricotta cakes on a serving plate and garnish with the fresh raspberries a large dollop of cream and a generous drizzle of maple syrup.
- Enjoy

FOOD STUFF



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