

Chocolate Chip Ricotta Cake

Author: [Very EATalian](#)

Serves: 8-10 servings

Equipment: Springform pan or loaf pan

Ingredients

- 300 g (10.5 oz) ricotta
- 250 g (8.8 oz) sugar
- 3 eggs
- 300 g (10.5 oz) all-purpose flour
- 130 g (4.5 oz) unsalted butter, melted
- a dash of vanilla extract
- 1 tsp baking soda
- 1½ tsp baking powder
- 200 g (7 oz) dark chocolate, roughly chopped into small chips
- Powdered sugar for dusting

Instructions

1. Heat oven to 390 °F.
2. In a bowl combine ricotta and sugar. Mix until smooth.
3. Add eggs, one at a time. Add sifted flour, cooled melted butter, vanilla extract, baking soda, and baking powder. Mix well all ingredients.
4. At last, pour chocolate chips and stir.
5. Pour mixture in a buttered and floured springform pan or a loaf pan.
6. Bake for 40 minutes or until cooked through and golden brown. To make sure it's cooked through, poke it with a toothpick; if it comes out clean, it's ready!
7. Sprinkle with powdered sugar.

Recipe by Very EATalian at <http://www.veryeatalian.com/chocolate-chip-ricotta-cake/>