

Recipe- Baked Ricotta Cakes



INGREDIENTS

750g Ricotta

6 eggs

3 tablespoons cornflour

½ cup Marsala (or Cointreau)

1/3 cup sultanas

1 ¼ cups caster sugar

METHOD

Preheat oven to 160°C

Put Marsala & sultanas into a small saucepan over low heat and simmer for 5 minutes. Set aside to cool.

Place ricotta, eggs, cornflour and sugar in a food processor and process until smooth. Stir in the sultana mixture.

Pour mixture into 12x ½ cup capacity greased non-stick muffin tins, filling them to the top.

Bake 30-35 minutes or until firm. Leave to cool in tin

Thank-you to Kath Butler & Geoff Savage for this delicious recipe!