

Apple or pear cake with ricotta

500 g Ricotta low fat

200 ml Fresh cream

3-4 Apples or pears

150 g Caster sugar

2 large Eggs

100 g Corn flour

1 teaspoon baking powder

$\frac{1}{2}$ Lemon zest and juice

$\frac{1}{2}$ cup walnuts

Core the apples and cut them in half. Cut the apples into very thin slices. Toss the apple slices in the lemon juice. Set aside.

In a large bowl, mix the ricotta and cream with a whisk until the mixture is smooth. Add the sugar and mix again. Add the eggs one at a time mixing in well. Mix in the corn flour, the baking powder and the grated rind of the lemon. Ensure you have a smooth mixture.

Put the sliced apples in the ricotta mixture and mix thoroughly.

Put the mixture in a baking tin, 22cm in diameter, lined with baking paper. Smooth the top of the cake.

Make a border of walnuts around the edge.

Bake the cake in a preheated oven at 180°C for 45 minutes. Check the middle with a skewer to make sure the cake is cooked.

Cool the cake completely before serving and dust with icing sugar.