



TORTA AL LIMONE (Lemon Cake)

Ingredients:

For the crust:

- 200 gr. cake flour
- 100 gr. sugar
- 100 gr. butter
- 1 egg
- ½ teaspoon baking powder
- pinch of salt

For the filling:

- 250 gr. Ricotta or Philadelphia
- 80 gr. sugar
- 30 gr. raisins
- 25 gr. sliced almonds
- 4 tablespoons rum
- 2 lemons
- 2 eggs
- 2 tablespoons powdered sugar

Directions:

Preheat oven to 350 degrees Fahrenheit.

For the crust: Mix the ingredients for the crust together and blend into a smooth dough. Line a spring-form pan with parchment paper. Roll out part of the dough into a circle and place it over the paper. Use the remaining dough to line the sides of the pan (at least 5 cm. high). Using a fork, prick the bottom and sides of the crust. Place parchment paper over the crust and cover it with dried beans. Bake for 20 minutes. Then remove the parchment paper and the beans and prepare the filling.

For the filling: Soak the raisins in the rum for 15 minutes. Use a mixer to beat the ricotta and sugar. Add the eggs, the rum with the raisins and the grated zest and juice of the lemons and mix thoroughly. Pour the filling into the crust and sprinkle with almond slices.

Bake for another 20 minutes then dust with powdered sugar.