

# LEMON RICOTTA THYME CAKE

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Servings: 1 standard size bundt cake

Recipe Creator: Sugar Love Chic

## Cake Ingredients:

- 1 cup white sugar, preferably superfine
- 1 1/2 cup all-purpose flour
- 2 tsp baking powder
- 1/8 tsp salt
- 1 tbsp very finely chopped fresh thyme
- zest of 3 lemons
- 2 large eggs
- 1/2 cup vegetable oil
- 1 cup ricotta

## Glaze Ingredients:

- 1 1/4 cup powdered sugar
- 1 tbsp thyme simple syrup
- juice of one lemon
- thyme simple syrup, directions below

## Directions for thyme simple syrup:

Add 1 cup water and a handful of thyme to a small saucepan and bring to a boil. Reduce heat, and allow to simmer for 15 minutes. Add 1 cup of white sugar and stir until it dissolves. Remove from heat. Allow to cool for 20 minutes, then strain and discard thyme. Refrigerate syrup immediately and for at least 20 minutes before using.



### Directions for cake:

- Preheat oven to 350 degrees.
- Pour the sugar, lemon zest and thyme into a bowl. Using either a small spatula or your fingertips, rub/smear the ingredients together to release the fragrant oils of both.
- Drain any excess water from the ricotta and add it into the same bowl along with the oil and eggs. Whisk until mixture is smooth. Gently stir in the flour in three batches, pouring in each batch once the previous one is mixed in completely. Then stir in the baking powder and salt. Pour cake batter into cake pan.
- Place cake in the oven to bake for 25 to 30 minutes, depending on the color of your cake pan. Lighter pans bake for 25 minutes, darker pans for 30. Or until you can stick a toothpick in the center of the cake and it comes out clean.
- Allow the cake to cool completely. We want the cake to absorb some of the glaze, but if it's too warm, it will absorb it all.

### Directions for glaze:

Whisk together in a small bowl the powdered sugar, thyme simple syrup, lemon juice until desired glaze consistency. Aim for a bit on the runnier side so it soaks into the cake more. The more clear and less white the glaze is, the more it will soak into the cake. Pour the glaze slowly out of the bowl onto the cake evenly. Allow glaze to set for at least ten minutes before serving.