

Blueberry Breakfast Cake

3 large eggs	1 cup flour
½ cup +2 tablespoons granulated sugar	1/2 teaspoon table salt
6 tablespoons butter, melted	1 ¼ teaspoons baking powder
1 cup ricotta cheese	
1 cup sour cream	1 ½ cups blueberries, fresh or frozen
1 teaspoon vanilla extract	

1. Preheat the oven to 350 degrees. Lightly grease an 9” round cake or springform pan that is at least 2” deep.
2. In a medium mixing bowl, using a whisk attachment, beat together the eggs and sugar until thick and lighter in color.
3. Add the butter, ricotta, sour cream, and vanilla.
4. Add the flour, salt, and baking powder and mix until combined.
5. Pour the batter into the pan and scatter the berries evenly over the top.
6. Bake the cake for 45–50 minutes if using fresh berries (55 to 65 minutes for frozen), until the edges of the cake are lightly browned. The cake should be set throughout, although it will still jiggle when gently shaken.
7. Remove from the oven and let rest at room temperature for 30 minutes to firm up. Serve warm sprinkled with cinnamon or powdered sugar if desired.

Store leftovers in the fridge for up to 5 days.