RASPBERRY RICOTTA CAKE
(from Bon Appetit, March 2015)

Nonstick vegetable oil spray
1½ cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
¾ teaspoon salt
3 large eggs, at room temperature
1½ cups ricotta
½ teaspoon vanilla extract
½ cup (1 stick) unsalted butter, melted
1 cup frozen raspberries, divided

Heat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray. Whisk flour, sugar, baking powder, and salt in a large bowl.

Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended. Then fold in butter, followed by ¾ cup raspberries, taking care not to crush berries. Scrape batter into prepared pan and scatter remaining ¼ cup raspberries all over the surface of the batter.

Bake cake until golden brown and a tester inserted into the center comes out clean, 50–60 minutes. Let cool at least 20 minutes before removing from the pan.