



RICOTTA HONEY CAKES

INGREDIENTS:

- 1 1/2 cups All-Purpose Flour
- 2 cups Ricotta
- 2 Eggs, beaten
- 1 1/2 teaspoon Vanilla
- 6 Bay Leaves
- 1/2 cup Honey, warmed

PREPARATION INSTRUCTIONS:

1. Preheat an oven to 425°F.
2. Line a sheet pan with parchment paper.
3. In a large bowl add the flour.
4. In a separate medium bowl, beat the ricotta cheese until creamy.
5. Add the egg and the vanilla, beat until smooth, approximately 1 minute.
6. Stir the ricotta mixture into the flour.
7. Mix until just combined.
8. On a floured surface, turnout the dough and knead until soft.
9. Divide into six rounds.
10. Place six bay leaves onto the sheet pan and top with dough rounds.
11. Bake for 30 minutes or until golden brown.
12. Remove and discard the bay leaves.
13. Heat the honey in a small saucepan over medium-low heat.
14. Place the cakes on a serving dish and evenly pour warmed honey over each.
15. Let sit for approximately 30 minutes, to allow honey to be absorbed.