Raspberry Ricotta Breakfast Loaf

1 small loaf, 8 slices · Active 20 min · Total 1 hr 40 min

Skills: Easy

Ingredients

- 1 teaspoon butter for the pan
- 1 1/2 cups all-purpose flour (180 g)
- 2 teaspoons baking powder
- 1/4 teaspoon fine salt
- 1/3 cup sugar (65 g)
- 2 large eggs
- 1/2 cup ricotta, drained (120 g)
- 1/4 cup milk (60 ml)
- 3 tablespoons neutral oil (45 ml)
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen raspberries (125 g)

Set out

Conventional oven, 8-by-4-inch loaf pan, Baking paper, Two mixing bowls, Wire rack

Allergens

Wheat, Egg, Milk. Check labels and substitutions.

Make it

1. Heat oven to 350°F/180°C. Butter and line the loaf pan.

2. Whisk flour, baking powder, salt and sugar in one bowl. Whisk eggs, ricotta, milk, oil and vanilla in the other.

3. Fold wet mixture into dry just until combined. Fold in raspberries gently and scrape into the pan.

4. Bake for 40–45 minutes until risen and golden and a tester inserted in a cake area comes out without raw batter.

5. Cool in the pan for 10 minutes, then transfer to a rack and cool for at least 30 minutes before slicing.

Freeze slices rather than a whole loaf

Separate slices with baking paper before freezing. One slice can thaw in the refrigerator without leaving the rest of the loaf out, and it fits into a small snack box without a knife at work.

A useful detail

A berry-stained tester is different from one coated in raw batter. Check a second spot if the first goes through a raspberry.

Keep it well

Refrigerate cooled slices in a covered container within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 4 days. Freeze individually wrapped slices for up to 2 months. Carry a slice chilled with other cold food.