



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

LEMON POUND CAKE PARFAITS WITH STRAWBERRIES

½ cup (1 stick) unsalted butter, at room temperature

1 cup sugar

1 cup part skim ricotta cheese, at room temperature

3 eggs, at room temperature

3 teaspoons lemon zest from 3 lemons

¼ cup freshly squeezed lemon juice from 2 lemons

½ teaspoon vanilla extract

1 ¾ cup all purpose flour

1 ½ teaspoons baking powder

½ teaspoon kosher salt

FOR THE ASSEMBLY:

1 quart strawberries, hulled and diced

4 tablespoons sugar divided

Pinch of salt

½ cup heavy cream chilled

½ teaspoon pure vanilla extract

6 slices Lemon Ricotta Pound Cake

1 pint vanilla or strawberry ice cream

1. Preheat the oven to 350 degrees F. Butter a 9x5 inch metal loaf pan and line the bottom and sides with a strip of parchment paper.
2. To a large bowl add the butter, sugar, and ricotta cheese. Using a handheld mixer, beat the mixture on medium speed until light and fluffy, about 3 minutes. Reduce the speed to low and add the eggs, lemon zest, lemon juice and vanilla extract and beat to combine. Add the flour, baking powder and salt. Using a rubber spatula, fold the ingredients together until just combined. Do not overmix.
3. Bake for 1 hour and 10 minutes or until a toothpick inserted in the center comes out clean. Remove to a rack to cool for 1 hour.

4. Meanwhile in a small bowl combine the berries, 2 tablespoons sugar and salt. Using a fork, toss well to combine, mashing the berries slightly with the back of a fork. Allow to sit at room temperature for 10 minutes.
5. In a separate bowl, whisk together the heavy cream, remaining 2 tablespoons sugar and the vanilla extract until soft peaks form.
6. Dice the 6 slices of cooled lemon loaf and divide evenly among 6 bowls or glasses. Top each serving with some of the strawberry sauce, followed by a scoop of ice cream and a dollop of whipped cream.

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