

## LEMON & HONEY BAKED RICOTTA

<i>Ingredients</i>	<i>Equipment</i>
<b>500 Grams Ricotta</b>	<b>Large Mixing Bowl</b>
<b>1 Cup Yoghurt</b>	<b>Whisk</b>
<b>Zest of 1 Lemon</b>	<b>Zester</b>
<b>Juice of 1 Lemon</b>	<b>Juicer</b>
<b>½ Cup Honey</b>	<b>Cup &amp; Spoon Measures</b>
<b>3 Eggs</b>	<b>9cm x 23cm Baking Pan</b>
<b>½ Teaspoon Ground Cinnamon</b>	
<b>Oil Spray</b>	

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Preheat oven to 180°C**
- 4. Spray the baking pan with oil**
- 5. Zest the lemon**
- 6. Juice the lemon**
- 7. Whisk together the ricotta, yoghurt, lemon zest, lemon juice, honey, eggs and cinnamon in the large mixing bowl until smooth.**
- 8. Pour the mixture into the prepared pan. Bake in the oven for 30 minutes or until firm. Set aside to cool.**