

Join our 2026 Almond Cookery Competition!

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2026 Festival Cake

Pear, Ricotta & Almond Cake

Recipe by Angelle Boucher
Neighbours - McLaren Vale



Ingredients

250g full-fat ricotta (well drained)
120ml extra virgin olive oil
1 tsp vanilla
200g caster sugar
4 large eggs
160g plain flour
2 tsp baking powder
150g ground almonds
½ tsp salt
zest of 1 lemon
½ tsp fresh grated ginger
220–250g pear (peeled, 1/2 reserved for topping)
30g flaked almonds

Method

- 1 Preheat the oven to 170°C fan-forced. Grease and line a 23 cm loose-based round tin or spring form pan with baking paper.
- 2 In a large bowl, hand whisk together (or use a stand mixer fitted with the whisk attachment) the ricotta and olive oil until smooth.
- 3 Add the vanilla and sugar and whisk until smooth.
- 4 Add the eggs, one at a time, whisking well after each addition until the batter is smooth.
- 5 In a separate bowl, sift together the flour and baking powder. Add the ground almonds and salt, then whisk gently to combine.
- 6 Fold the dry ingredients into the batter one-third at a time, mixing until smooth.
- 7 Add the lemon zest, grated ginger and diced pear, gently folding until evenly distributed. Keep half a pear aside to decorate the top.
- 8 Pour the batter into the prepared tin and smooth the surface. Thinly slice the reserved pear and arrange on top, then sprinkle with the flaked almonds.
- 9 Bake for 45–50 minutes, or until golden and a skewer comes out clean.
- 10 Leave to cool in the tin for 15 minutes, then transfer to a wire rack to cool completely.