

## Grapefruit Ricotta Crumb Cake

<http://unihomemaker.com/2013/06/19/grapefruit-ricotta-crumb-cake/>

### *Ingredients:*

#### Cake:

- 1/4 cup (1/2 stick) of unsalted butter, softened
- 2/3 cup of granulated sugar
- 1 egg
- zest of 1 grapefruit (I used white grapefruit)
- 1 teaspoon of vanilla extract
- juice of 1 grapefruit (mine rendered 1/2 cup)
- 1 1/2 cups of ricotta cheese
- 1 1/2 cups of all-purpose flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt

#### Topping:

- 1/2 cup of granulated sugar
- 1/2 cup of all-purpose flour
- 1 1/2 teaspoons of ground cinnamon
- 1/4 cup (1/2 stick) of unsalted butter, softened

### *Preparation:*

Preheat the oven to 375 degrees F. Grease a 9-inch square baking pan.

Using a stand or electric mixer cream butter and sugar until fluffy. Then add egg, grapefruit zest and continue to beat until combined, scraping down the sides of the bowl. Add vanilla extract, grapefruit juice and ricotta cheese. Mix until well blended. Add flour, baking powder, baking soda and salt. Mix until just moistened. Pour batter into the prepared pan.

Make the topping: In a medium bowl combine sugar, flour, ground cinnamon and butter. Use your fingers to mix until you have a crumbly mixture. Sprinkle topping evenly over the batter.

Bake for 27-30 minutes or until toothpick/tester inserted into the center comes out clean. Let the crumb cake cool completely before cutting into the pan.