



Pistachio ricotta cake is a moist and [flavorful dessert](#) that combines the rich, creamy texture of ricotta cheese with the enchanting nuttiness of ground pistachios. Originating from Italian baking traditions, this cake blends simple ingredients to create a balanced, delicious treat.

Unlike many other cakes, pistachio ricotta varieties are not overly sweet. The ricotta cheese serves as the base, creating a dense yet tender crumb, while the pistachios add a wonderful depth of flavor and a hint of crunch. Often dusted with powdered sugar or garnished with pistachio crumbles, this cake is a celebration of subtle, refined tastes.

Now, ready your aprons to recreate this classic dessert at home!

Easy Pistachio Ricotta Cake Recipe to Try at Home

Making pistachio ricotta cake at home is easier than you think. Here's a tried-and-true recipe for a delicious homemade version.

Ingredients

- 1 cup of shelled pistachios (unsalted)
- 1 cup of granulated sugar
- $\frac{3}{4}$ cup of unsalted butter, softened
- 3 large eggs
- 1 cup of ricotta cheese (preferably fresh)
- 2 teaspoons of vanilla extract
- 1 cup of all-purpose flour
- 1 teaspoon of baking powder
- Powdered sugar for dusting

Instructions

1. **Prepare your pistachios:** Grind the pistachios using a food processor until fine but not powdery (leave a bit of texture for added crunch). Set aside.
2. **Preheat and grease:** Preheat your oven to 350°F (175°C) and grease a 9-inch springform pan or line it with parchment paper.
3. **Cream butter and sugar:** Use a hand mixer or stand mixer to beat the butter and sugar together until light and fluffy.
4. **Add wet ingredients:** Mix in the eggs one at a time, followed by the ricotta cheese and vanilla extract.



5. **Combine dry ingredients:** Sift together the flour, baking powder, and ground pistachios. Gradually fold them into the wet mixture using a spatula.
 6. **Bake:** Pour the batter into the prepared pan and bake for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean.
- Cool and Serve:** Let the cake cool fully before lifting it out of the pan. Dust generously with powdered sugar before serving.

Tip

Pair your slice with a steaming cup of espresso or a dollop of whipped cream for an extra indulgence!

Pistachio Ricotta Cake Calories: Nutritional Overview

When it comes to nutrition, pistachio ricotta cake strikes a lovely balance between flavor and richness. On average, a slice contains approximately **250-300 calories**, depending on the ingredients and portion size.

- **Pistachios** offer heart-healthy fats and a boost of protein.
- **Ricotta cheese** provides calcium and a creamy texture without being overly heavy.
- **Moderate sugar** ensures the cake satisfies your sweet cravings without becoming cloying.

Enjoying pistachio ricotta cake in moderation can be part of a balanced diet, especially when made with quality ingredients.

The Allure of Bindi Pistachio Ricotta Cake

Key Features

- **Authentic Italian Roots:** Crafted using traditional recipes for an authentic taste of Italy.
- **Luxurious Texture:** The combination of ricotta cheese and pistachios creates a velvety, rich consistency.
- **Balanced Sweetness:** Subtly sweetened to complement the natural flavors of the ingredients.



Why Choose Bindi Pistachio Ricotta Cake?

- **Premium Ingredients:** Only the finest pistachios and ricotta cheese are used.
- **Perfect for Any Occasion:** Whether for a festive gathering or a simple dessert, it suits every moment.
- **Elegant Presentation:** Its beautiful finish adds a touch of sophistication to your table.

With its exquisite flavor and attention to detail, the Bindi Pistachio Ricotta Cake captures the essence of Italian culinary artistry.

Step-by-Step Guide: How to Make a Simple Pistachio Ricotta Cake

Ingredients You'll Need:

- 1 cup of pistachios (shelled and unsalted)
- 1 cup of ricotta cheese
- 3/4 cup of granulated sugar
- 1/2 cup of almond flour
- 3 large eggs
- 1/4 cup of unsalted butter (melted)
- 1 teaspoon of vanilla extract
- 1 teaspoon of baking powder
- A pinch of salt

Step-by-Step Instructions:

1. Preheat the Oven

- Set your oven to 350°F (175°C).
- Grease a 9-inch round cake pan and place parchment paper at the bottom.

2. Prepare the Pistachios

- Pulse the pistachios in a food processor until finely ground, resembling almond flour.
- Set aside for later use.



3. Mix the Wet Ingredients

- Combine the ricotta cheese, sugar, and melted butter in a large mixing bowl.
- Incorporate the eggs one by one, stirring thoroughly after each addition.
- Stir in the vanilla extract for added flavor.

4. Combine Dry Ingredients

- In a separate bowl, whisk together the ground pistachios, almond flour, baking powder, and salt.

5. Create the Batter

Gently incorporate the dry ingredients into the wet mixture. Stir gently until everything is just combined, taking care not to overmix.

6. Bake the Cake

Transfer the batter into the prepared cake pan, smoothing it out evenly.

Bake for 35–40 minutes, or until a toothpick inserted into the center comes out clean.

7. Cool and Serve

- Allow the cake to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.
- Garnish with additional pistachios or powdered sugar if desired, then serve and enjoy!

With these simple steps, you'll create a delightful pistachio ricotta cake perfect for any occasion.

Where to Find Pistachio Ricotta Cake Near Me

Craving pistachio ricotta cake but don't want to bake? Look for it in your local Italian bakeries or specialty dessert shops. Many cafes and restaurants with Italian-inspired menus also feature this delicacy. Simply search "pistachio ricotta cake near me" on Google to explore nearby options.

Bonus tip: Many bakeries take preorders for special occasions, so you can enjoy this dessert fresh and made-to-order!



Tips for Perfecting the Bindi Ricotta Pistachio Cake Recipe

If you're recreating the iconic Bindi pistachio ricotta cake at home, keep these tips in mind:

- Use **high-quality pistachios** and fresh ricotta for the best flavor.
- Don't overmix the batter—it will affect the cake's texture.
- Allow the cake to cool completely before garnishing to prevent powdered sugar from melting.

Variations of Pistachio Ricotta Cake for Every Occasion

This dessert is wonderfully versatile, with variations to suit any occasion. Some popular twists include:

- **Lemon Pistachio Ricotta Cake:** Add a splash of fresh lemon juice and zest for a citrusy upgrade.
- **Gluten-Free Version:** Swap out all-purpose flour for almond flour or a gluten-free blend.
- **Chocolate Pistachio Ricotta Cake:** Fold in chocolate chips for a richer flavor profile.
- **Festive Additions:** Top with pomegranate seeds or a drizzle of white chocolate for holiday flair.

Why Pistachios and Ricotta Make the Perfect Pair in Desserts

The pairing of pistachios and ricotta feels almost magical in desserts. Pistachios, with their naturally sweet and nutty taste, balance the light creaminess of ricotta cheese. Together, they create desserts that are rich yet refined, perfect for those who enjoy nuanced flavors.

This classic combination highlights the best of Italian culinary traditions, where simple ingredients come together to create something extraordinary.

Conclusion

Pistachios and ricotta prove that the most exceptional flavors often come from the simplest ingredients. Their harmony in taste and texture makes them a timeless duo in the culinary



world, especially in desserts. Whether incorporated into a creamy cheesecake or a delicate cannoli, this pairing never fails to delight. By bringing tradition and creativity together, pistachios and ricotta continue to inspire both chefs and home bakers around the globe.