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Rice Cake with Dried Apricot and Ricotta ♦♦

A delicious rice cake recipe made with dried apricot and ricotta. This recipe is perfect for a special occasion or as a sweet treat. The rice cake is soft and moist, with a hint of sweetness from the dried apricot. The ricotta adds a creamy texture and a touch of richness. Enjoy this delightful dessert with a cup of tea or coffee.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 60 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

200 g	Rice
100 g	dried apricot
200 g	Ricotta
100 g	sugar

4 pieces	Eggs
2 tsp	vanilla extract
2 tsp	baking powder
1 tsp	salt

Directions

Step 1

Boiling

Cook the rice according to package instructions. Drain and let it cool.

Prep Time: 10 mins

Cook Time: 20 mins

Step 2

Preheating

Preheat the oven to 350°F (175°C). Grease a cake pan.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, beat the eggs and sugar until light and fluffy. Add the ricotta and vanilla extract. Mix well.

Prep Time: 10 mins

Cook Time: 0 mins

Step 4

Stirring

Add the cooked rice, dried apricot, baking powder, and salt to the bowl. Stir until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Pour the batter into the greased cake pan. Smooth the top with a spatula.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Baking

Bake in the preheated oven for 40 minutes or until a toothpick inserted into the center comes out clean.

Prep Time: 0 mins

Cook Time: 40 mins

Step 7

Cooling

Remove from the oven and let it cool in the pan for 10 minutes. Transfer to a wire rack to cool completely.

Prep Time: 0 mins

Cook Time: 10 mins

Step 8

Serving

Slice and serve.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 10 g

Protein: 8 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	2 g	5.26%	8%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	10 g	35.71%	40%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	500 iu	55.56%	71.43%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	100 mg	10%	10%
Iron	2 mg	25%	11.11%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas Easter Birthday Anniversary

Cuisines

Chinese

Course

Salads Desserts

Cultural

Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest
Passover Ramadan St. Patrick's Day Thanksgiving Christmas Easter
Halloween

Cost

Under \$10

Meal Type

Brunch Lunch Dinner

Difficulty Level

Medium

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