

## Crumb cake with ricotta and chocolate chips

*La torta sbriciolata alla ricotta e gocce di cioccolato* is a short-bread crust cake that is delicious and easy to make.

### Ingredients:

- 300g 00 flour
- 100g butter
- 150g sugar
- 1 egg
- 1 envelope of yeast
- Powdered sugar

### For filling:

- 300g ricotta
- 50g sugar
- 100g chocolate chips

### Procedure:

1. To make the shell, mix the egg with the sugar, add the rest of the ingredients, and continue blending together. Divide the dough into two balls, with one a bit larger (for the bottom) than the other (for the top).
2. To make the filling, mix together the ricotta, sugar, chocolate chips.
3. Roll out the larger dough ball, place in a pie tin, with baking paper on the bottom.
4. Add the filling.
5. Cover the cake by crumbling the remaining dough over the filling. Pre-heat oven to 180°C, then cook cake for 30 minutes.
6. Once cool, sprinkle powdered sugar over the cake.