

Ricotta Pineapple Pie

(courtesy of Vivian Corso Cormell from the Greater Youngstown Italian Fest Cookbook)

Ingredients

1 Tblsp. butter softened

¼ cup graham cracker crumbs

*Note – can use pre-made 9” graham cracker crust

½ cup sugar

2 Tblsp. cornstarch

15 oz. ricotta cheese

2 eggs

½ cup heavy cream

1 tsp. lemon zest

1 tsp. vanilla extract

20 oz. can crushed pineapple

¼ cup sugar

1 Tblsp. cornstarch

2 tsp. lemon juice

Preparation

Preheat oven to 350°. Spread butter over bottom and sides of 9” pie pan or springform pan. Add crumbs, turning the pan to coat the bottom and sides. (I use pre-made 9” graham cracker crust.)

In large bowl, stir sugar and cornstarch. Add ricotta, eggs, cream, lemon zest and vanilla, beat until smooth. Pour into pan. Bake for 50 minutes or until pie is set around the edges and the center is still slightly soft. Cool to room temperature.

To make topping, drain pineapple, and reserve half of the liquid. In a medium saucepan stir in sugar, cornstarch, lemon juice, and reserved pineapple juice. Cook, stirring until thickened. Add crushed pineapple, remove from heat and let cool. Spread pineapple mixture over pie. Cover and chill in refrigerator for at least an hour before serving.