Ricotta Pineapple Pie



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Serves 8

Prep Time: minutes Cook Time: minutes

Ingredients

- __2 Tbsp of Unsalted Butter at room temperature
- __1/4 cup of Ground Graham Cracker Crumbs
- __1/2 cup of Granulated Sugar
- __15oz Container of Whole Milk Ricotta
- __1/2 cup of Heavy Cream
- __¼ tsp of Salt
- __2 Eggs
- __1 tsp of Lemon Zest
- __1 tsp of Vanilla Extract

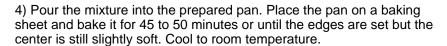
Topping:

- __One 20oz can of Crushed Pineapple, drained and reserve the syrup
- __3 Tbsp of Granulated Sugar
- __1 Tbsp of Corn Starch
- __1 tsp of Lemon Juice

- 1) Preheat the oven to 350 degrees. Wrap the outside of a 9 spring form pan with aluminum foil, set side.
- 2) Brush the butter all over the bottom and sides of the pan, add the crumbs turning the pan to coat the bottom and sides, discard remaining crumbs.

combined.

3) In a large bowl, whisk together the eggs, ricotta, sugar, salt, lemon zest, heavy cream and vanilla extract, whisk it all together well so you have a nice smooth mixture and everything is well



- 5) To make the topping, add the cornstarch, sugar, lemon juice and ½ cup of the reserved pineapple juice in a small saucepan. Cook stirring until the mixture is nice and thick, about 1 to 2 minutes on medium heat.
- 6) Turn off the heat, stir in the drained pineapple and let it cool slightly.
- 7) Spread the pineapple mixture on the pie, pop it in the fridge to cool for at least 3 hours, slice and enjoy!

