



*You can use ready made graham cracker crusts if you like!*

## Fresh Fruit Ricotta Pie

### Crust:

2 cups flour      1/4 cup milk  
1/2 tsp. salt      1 tbsp. baking powder  
1 egg              1 tbsp. vanilla  
1/3 cup sugar      4 ounce margarine

### To make crust:

Cut dry ingredients together. Add the eggs, milk and vanilla. Dough should be soft, but not sticky. If sticky, adjust by adding flour a teaspoon at a time while mixing. Divide dough in half and roll into 2-9" ungreased pie pans.

---

### Filling:

2 lbs. whole milk ricotta  
4 large eggs  
1 tablespoons grated orange rind  
1 tablespoons flour  
3/4 cup granulated sugar  
1 cup whipping cream  
1 tablespoons fresh lemon juice

### To make filling:

Whip ricotta and sugar together until light and creamy. Add eggs and beat well. Add the rest of ingredients (cream, lemon juice, orange rind and flour) and beat until creamy and smooth. Fill the two pie crusts and place in 325 degree preheated oven for 50-60 minutes. Check with toothpick (when pick is inserted in middle of pie it comes out clean). They should be lightly golden on top.

---

### Topping:

Top generously with any fresh fruit that you would like. Sliced strawberries, fresh blueberries, peaches, kiwi, etc. Top with glaze and refrigerate until ready to serve.

### Glaze:

You can purchase a redi-made glaze, or buy jarred jelly and heat with a little water to thin and spoon or brush on top of fruit. You can also make a glaze with equal parts of honey and apple juice that is very nice. 109