

Dessert

Cannoli Cheesecake Pie

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Servings: 8

1 unbaked 9-inch pie crust
1 carton (15 oz) ricotta cheese
3 egg yolks
3/4 cup milk
1/2 cup sugar
1 teaspoon vanilla
1 teaspoon grated orange peel
1/4 teaspoon ground cinnamon
1/2 cup semi-sweet chocolate pieces, finely chopped
3 egg whites

Preheat oven to 450 degrees.

Line unpricked pie crust with double thickness of heavy-duty foil. Bake for 10-12 minutes. Remove from oven; reduce oven temperature to 350 degrees.

In a medium bowl, combine cheese, yolks, milk, sugar, vanilla, peel and cinnamon; beat until creamy. Stir in chocolate.

Wash beaters. Beat whites until stiff peaks form; fold into cheese mixture. Turn into baked shell. Bake in oven for 40-45 minutes or until a knife inserted near center comes out clean. Cool; chill.

Top servings with whipped cream, chocolate curls and shredded orange peel, if desired.

Per Serving (excluding unknown items): 146 Calories; 7g Fat (41.0% calories from fat); 7g Protein; 15g Carbohydrate; trace Dietary Fiber; 98mg Cholesterol; 60mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.