

Dessert

Orange Chocolate Ricotta Pie

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Taste of Home Magazine - April/May 2012

Servings: 8

Preparation Time: 20 minutes

Bake Time: 40 minutes

2 cartons (15 oz each) whole milk ricotta cheese

2 eggs, lightly beaten

1/2 cup dark chocolate chips

1/3 cup sugar

1 tablespoon orange peel, grated

2 tablespoons orange liqueur (optional)

pastry for a double-crust 9-inch pie

Preheat the oven to 425 degrees.

In a large bowl, combine the ricotta cheese, eggs, chocolate chips, sugar, orange peel and, if desired, the orange liqueur.

Roll out half of the pastry to fit a 9-inch pie plate. Transfer the pastry to the pie plate. Fill with the ricotta mixture.

Roll out the remaining pastry into an 11-inch circle. Cut into 1-inch-wide strips. Lay half of the strips across the pie, about one inch apart. Fold back every other strip halfway. Lay another strip across the center of the pie at a right angle. Unfold the strips over the center strip. Fold back the alternate strips. Place a second strip across the pie. Continue to add strips until the pie is covered with a lattice. Trim, seal and flute the edges.

Bake for 40 to 45 minutes or until the crust is golden brown.

Refrigerate the leftovers.

Per Serving (excluding unknown items): 158 Calories; 9g Fat (52.3% calories from fat); 9g Protein; 10g Carbohydrate; trace Dietary Fiber; 84mg Cholesterol; 69mg Sodium. Exchanges: 1 Lean Meat; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.