



Love at First Bite Cannoli Pie

INGREDIENTS

For the crust:

- 2 1/2 cups flour, more if needed
- 1/2 cup powdered sugar
- 1 tsp baking powder
- Zest from one lemon
- 2 eggs
- 1/3 cup vegetable oil
- Pinch of salt

For the filling:

- 1 lb ricotta cheese
- 3 Oz granulated sugar (appr. 6-7
tbsp)
- 1 egg
- 1 tsp lemon extract
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 2 tbsp corn starch
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- 1/4 cup mini chocolate chips (or
more if you'd like)
- 1 tsp flour

DIRECTIONS

1. Place all the ingredients for the pastry in the bowl of a stand mixer.
2. Using the dough hook attachment, mix well until a dough ball forms.
3. Note: if dough is too sticky, add a bit more flour.
4. Wrap dough in film wrap and rest in refrigerator for 15 minutes.
5. Meanwhile, prepare the filling.
6. Mix all the ingredients for the filling (EXCEPT the chocolate chips and 1 tsp flour) by hand or hand mixer until well blended.
7. Set aside.
8. Remove dough from fridge and place on clean and floured surface.
9. Cut 1/3 of dough and set aside.
10. Using a rolling pin, form a circle with the remaining 2/3 dough.
11. Grease and flour a pie plate (a scalloped edge tart pan is even better).
12. Make sure to roll a circle big enough to cover the bottom and sides of pan.
13. Gently place the dough circle into the pan.
14. Using your fingertips, make sure to set the dough against the bottom and sides of pan.
15. Pour filling over crust and spread evenly.
16. Mix the 1 tsp of flour with the chocolate chips.
17. Sprinkle floured chips over filling without using too much flour (discard extra flour).
18. With a fork, gently fold the chips into the filling, leaving a few on the surface.

Continue on p2



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DIRECTIONS (CONT.)

19. Cut off any extra dough over the sides of pan.
20. Roll out the 1/3 dough into a 1/8" thick circle.
21. Cut 3/4" strips with roller or knife.
22. Place strips gently over filling, longer strips in the middle and shorter ones on sides.
23. Decorate as you like with leftover dough.
24. Bake in preheated 375F oven for about 40 minutes or until top is golden.
25. You may want to cover border with aluminum foil to prevent it from getting too dark.
26. Allow pie to cool before sprinkling with powdered sugar.

NONNA'S TIPS

- I used 00 flour (lighter type) for the crust but you can use all purpose flour. Just make sure your end result is a dough ball that is smooth and holds together nicely.
- I add corn starch to the filling because US ricotta is much softer than Italian one.
- Adding a little flour to chocolate chips prevents them from settling all on the bottom of the pie.
- This pie is even better the day after. Make sure to refrigerate it as soon as it cools down after baking. Just wrap it well with film wrap.

