

"Eat Hearty Without the Headache!"



## Chef Nancy's Ricotta Pie (serves 10-12)

## **INGREDIENTS:**

3 lbs. full fat ricotta cheese

2 cups white sugar

6 eggs

1 tsp. vanilla

1 cup cooked pastina

(shhhh this is the "secret ingredient" to making this pie/cake so moist and yummy)

1 greased 9"x13" glass baking dish

## **DIRECTIONS:**

Combine all ingredients and mix well.

Pour in prepared glass pan and bake in a 325 degree oven for two hours. Top must be firm.

Allow to cool completely before serving; best served chilled out of the refrigerator.

Serve with fresh fruit and whipped cream if desired. (Chef Angela likes fresh strawberries!)

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