

Ricotta Pie

(Makes 2 pies)

Preheat oven to 350°

2 lbs. whole milk ricotta cheese

8 eggs

1 cup of milk

$\frac{3}{4}$ cup of sugar

$\frac{1}{2}$ pint of heavy cream

1 teaspoon vanilla



Combine all ingredients. Pour into two unbaked pie shells.

Cover the exposed edges of pie crusts with aluminum foil to avoid burning.

Bake at 350° for 10 minutes. Reduce heat to 325° and bake for 50 minutes longer, or until knife comes out clean from center of pie.

NOTE: If cooking both pies together, cooking time may be a little longer. Check each pie for doneness individually, as oven may heat unevenly and one pie may cook faster than the other.)

Allow pies to cool, then cover and chill for several hours (best if chilled overnight).

Cut pie into wedges, top with whipped cream and serve.