

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Save the Best for Last, Easy Easter Rice Pie Recipe

"This is our family's Easter tradition."



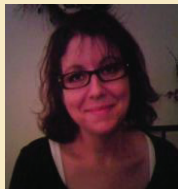
Your Easter table will get a bit sweeter when you serve Jessica Squegla's Easter Rice Pie. Like many traditional Italian desserts, it's light and not too sweet. Nervous about the rice? Believe me, no one will ever know there's rice in it unless you tell them. A dollop of sweetened whipped cream tops this dessert perfectly!

See step-by-step photos of Jessica's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/rice-pie

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet



Jessica Squegla
Peabody, MA
(pop. 51,251)

Easter Rice Pie



What You Need

- 1 1/3 c cooked rice, cooled/room temp (recommend Arborio)
- 3/4 c sugar
- 2/3 c ricotta cheese
- 4 eggs
- 1 pt half & half
- 1 tsp vanilla
- 1/2 tsp lemon juice, fresh
- 2 dashes cinnamon (1 dash in batter, 1 dash on top)
- 1 9-10" pie crust (homemade or refrigerated, recommend deep dish)

Directions

- Preheat oven to 450 degrees.
- Line a 9.5"- 10" deep dish pie dish with dough. This is a lot of filling and will come very close to top.
- Beat together sugar and ricotta.
- Add eggs one at a time and beat until incorporated.
- Add half & half, vanilla, lemon juice and 1 dash of cinnamon. Mix well.
- Stir in rice.
- Pour filling into crust and sprinkle lightly a dash of cinnamon on top.
- Bake for 10 minutes.
- Lower temperature to 350 degrees and bake an additional 50 minutes. Should be lightly browned on top and may be very slightly jiggly toward center (it will set up when cool).
- Let cool completely.
- Serve chilled or room temp.

Submitted by: Jessica Squegla, Peabody, MA (pop. 51,251)

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