Italian Berry Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Pie Crust:

2 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/2 cup water

Filling:

1 cup light ricotta cheese
2 eggs
3 tbsp sugar
1 tsp vanilla extract
1 cup unsweetened frozen blueberries, thawed
1 cup raspberries, washed and picked over

Instructions

Pie Crust:

1. In a large bowl, combine flour and salt.
2. Cut in shortening until mixture resembles coarse crumbs.
3. Stir in water until mixture forms a ball. Divide dough in half, and shape into balls.
4. Wrap in plastic, and refrigerate for 4 hours or overnight.
5. Roll out dough on a floured counter.

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Pie:

1. Preheat oven to 350ºF.
2. Place ricotta cheese in bowl of a food processor; process until smooth and creamy.
3. Add eggs, sugar, and vanilla; process again until well combined.
4. Spoon filling into pie crust, and bake about 45 minutes.
5. Cool pie, arrange berries on top.