

## Old-School Ricotta Pie with a Sweet Crust and Zesty Filling

Italian Ricotta Pie (Traditional, Creamy, and Perfectly Sweet)



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Crust:

2 ½ cups (315 g) all-purpose flour  
¾ cup (100 g) granulated sugar  
½ tsp baking powder  
... tsp salt  
¾ cup (115 g) cold unsalted butter, cubed  
2 large eggs  
1 tsp vanilla extract

For the Ricotta Filling:

32 oz (900 g) ricotta cheese (well-drained)  
1 cup (200 g) granulated sugar  
4 large eggs  
1 tbsp lemon zest  
1 tbsp orange zest (optional)  
... tsp cinnamon (optional)  
Powdered sugar (for dusting, optional)

### DIRECTIONS

1. Prepare the Crust: In a large bowl, mix flour, sugar, baking powder, and salt. Cut in the cold butter until crumbly. Add eggs and vanilla, mixing until a soft dough forms. Divide the dough into two portions-one slightly larger. Wrap and chill for 30 minutes.
2. Preheat and Grease: Preheat oven to 350°F (175°C). Grease a 9-inch pie dish with butter or nonstick spray.
3. Make the Ricotta Filling: In a large bowl, beat the ricotta, sugar, eggs, vanilla, lemon zest, and optional orange zest and cinnamon until smooth and creamy.
4. Assemble the Pie: Roll out the larger dough portion and fit into the prepared dish. Pour in the ricotta mixture. Roll out the remaining dough and either lattice the top or lay it fully over with slits for steam.
5. Bake: Bake for 50-60 minutes, until the crust is golden and the center is just set (a slight jiggle is okay). Cool completely.
6. Serve: Dust with powdered sugar if desired. Serve at room temperature or chilled for best texture.

### SWAPS & NOTES

& Variations Ricotta : Drain it well using cheesecloth or a fine mesh sieve overnight.

This ensures a thick, sliceable filling.

Zest : Lemon is essential, but orange adds a softer, floral note.

Mini chocolate chips : Stir in ¾ cup for a dessert that'll remind you of Chocolate Chip Cookie Dough Brownie Bombs.

