

Easter Italian Rice Pie

Ingredients

- 1 c. cooked rice
- 8 eggs, beaten light
- 2 lbs. Ricotta cheese
- 2 c. sugar
- Juice of half lemon
- 1/4 tsp. cinnamon
- 1 tsp. vanilla
- 1 (10-12 inch) pie crust



Directions

- Oven temperature at 350 degrees. Baking time is 1 hour.
- In a bowl, mix rice, beaten eggs, Ricotta, sugar, lemon juice and cinnamon.
- Add vanilla.
- Line pan with crust.
- Fill with rice mixture.
- Bake until firm in moderate oven for 1 hour.
- Let pie stay in oven for at least 1 hour after it's done.

Enjoy!