

# Ricotta Apple Pie

From Baroness Lady Genievieve de' Charbonneau

Pastry for 9-inch pie shell and lid (or frozen pie shells)  
3 cups thinly sliced apples  
1/8-cup sugar  
1/2 tsp. nutmeg  
1/4 cup sugar

2 eggs, beaten  
1-cup ricotta cheese  
1/2 cup sugar  
1/2 cup heavy cream  
1/8 tsp salt  
1 1/2 tsp grated lemon peel

Slice apples and place in the bottom of the deep-dish pie shell. Place pie on a cookie sheet. Mix 1/8-cup sugar and nutmeg together and sprinkle this on the apples. In a large bowl, mix together the 1/4 cup sugar, eggs, cheese, cream, salt and lemon peel. Beat for about 5 min. Pour this mixture over the apples and cover evenly. Then cover with pie lid and crimp down. Bake at 425 for 10 minutes then lower the heat to 350 and cook for 30 minutes until done.

This makes a fairly hefty pie; other options include leaving this as an open-faced pie or splitting this into two pies.

**Serves 8**