

## Ricotta Cheese Pie

**Serves 12 -16**

### **Crust**

1 ¼ cup graham cracker crumbs  
¼ cup sugar  
6 tablespoon butter (¾ stick), melted

### **Filling**

2 ½ cups (1 ¼ pound) ricotta cheese  
¾ cup sugar  
1 cup toasted almonds, ground  
½ cup semisweet chocolate chips, well chilled. Grind in food processor or blender.  
¼ cup heavy cream  
1 teaspoon almond extract

### **Garnish**

¼ cup slivered almonds, toasted  
Shaved chocolate

For crust: Preheat oven to 350. Combine all ingredients in 9" pie plate and press firmly and evenly against bottom and sides. Bake for 10 minutes. Let cool completely.

For filling: Beat cheese and sugar thoroughly in large mixing bowl. Stir in ground almonds and chocolate.

Partially whip cream. Add almond extract and continue beating until cream holds stiff peaks. Fold into the cheese mixture. Gently spoon mixture into pie shell. Refrigerate several hours or over night.

Just before serving garnish with slivered almonds and shaved chocolate