



Sparkle Kitchen

Ricotta and Black Raspberry Pie

Ingredients

2 store bought crusts
16 oz ricotta cheese
three eggs
3 tbs sugar
a pinch of salt

Directions

Mix the above ingredients, and pour into the pre-prepared crusts.

Sprinkle a whole heap of fresh black raspberries over the top. (Raspberries or blackberries will work great too!)

Bake at 375 F for 40 minutes. (Let them cool before serving.)

We used strawberries and blueberries, and added some dried banana for crunch.

But, as a variation, you can use apples, pears, any sort of berry. I've even seen pineapple. Same goes for the nuts and dried fruits: you could add walnuts and dried apricots. Or sunflower seeds and dried cranberries. Or flax seeds and dried mango. Try coconut milk instead of almond milk, or whole cow milk if you're feeling traditional. Some recipes use fruit juice! Let your imagination run wild and change it up each week. Muesli magic!

And if you're dairy-free (like I am), set aside a serving before you add the yogurt. And toss in some extra nuts for protein, and a 1/2 tsp lemon juice to help the oats soften. Lovely.

Enjoy!