

# Chocolate Chip Cannoli Pie

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## Ingredients

- 1 recipe pizzelle cookie crust (see below), or  
1 store-bought graham cracker crust
- 15 oz. ricotta cheese
- ½ cup milk
- ½ cup heavy cream
- 4 eggs, lightly beaten
- 2 tsp. vanilla extract
- 1 Tbsp. cornstarch
- 1 tsp. ground cinnamon
- zest of 1 lemon
- ½ cup powdered sugar
- ⅓ cup mini chocolate chips



## Directions

1. Preheat your oven to 350°F and prepare your pie crust according to the directions below. Set aside and reduce the oven temperature to 325°F.
2. Beat together the ricotta cheese, milk, and cream until smooth. Beat in the eggs and vanilla extract until just combined, then beat in the cornstarch, cinnamon, lemon zest, and powdered sugar until combined. Fold in the chocolate chips.
3. Pour the filling into the pre-baked pie crust and bake for 50 minutes, or until the center is set and a toothpick inserted into the center comes out clean. Cool completely. Serve with whipped cream and refrigerate leftovers.

## Chocolate Graham Cracker Crust

### Ingredients

- 1½ cups (approx. 5.25 oz.) finely-crushed pizzelle cookies or graham crackers
- 6 Tbsp. unsalted butter, melted
- ¼ cup sugar

### Directions

1. Preheat your oven to 350°F.
2. Crush your cookies using a food processor (or blunt object and a plastic bag) until the crumbs resemble fine sand.
3. Stir together the cookie crumbs, melted butter, and sugar until the mixture holds together when pressed.
4. Press the crumb mixture into the bottom and up the sides of a 9" pie plate. Bake the crust for 10 minutes, or until it starts to harden and brown around the edges. Fill as desired.