

# Cinnamon Pie

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## Ingredients

- 1 recipe gingersnap crust (see below), or 1 store-bought graham cracker crust
- 15 oz. ricotta cheese
- 1 cup heavy cream
- 4 eggs, lightly beaten
- 1 Tbsp. spiced dark rum
- 1 Tbsp. cornstarch
- 2 Tbsp. ground cinnamon
- ½ cup powdered sugar
- cinnamon rum sauce (see below)



## 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. Combine the ricotta cheese and heavy cream in a food processor and process until smooth. Transfer the mixture to a large mixing bowl and beat in the eggs and rum until just combined. Beat in the cornstarch, cinnamon, and powdered sugar until combined.
3. Pour the filling into the pre-baked pie crust and bake for 50 minutes, or until the center is just set. Cool completely. Top with cinnamon sauce and serve with whipped cream. Refrigerate leftovers.

# Gingersnap Crust

## Ingredients

- 2 cups finely-crushed gingersnap cookies or graham crackers
- 1 stick 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.

## Cinnamon Rum Sauce

Adapted from <http://www.epicurious.com/recipes/food/views/cinnamon-um-sauce-107664>

### Ingredients

- 1 stick unsalted butter, melted
- ½ cup brown sugar
- 1 tsp. ground cinnamon
- 2 Tbsp. dark rum
- ½ Tbsp. vanilla extract

### Directions

1. Melt the butter in a small saucepan over medium-low heat. Whisk in the brown sugar and ground cinnamon until dissolved. Bring to a boil and cook for 6 minutes, or until the sauce is smooth.
2. Remove the saucepan from the heat and whisk in the rum and vanilla. Return the pan to the heat and bring to a boil. Cook for 2 minutes, stirring frequently. Transfer sauce to a heat proof container and cool in the refrigerator until slightly thickened, but still pourable (about 15-30 minutes). Reheat as needed.