

## Super Easy Gluten Free Cannoli Pie

(Adapted from [Gluten Free on a Shoestring](#))

### For the crust

1 recipe [Extra Flaky Gluten Free Sour Cream Pie Crust\\*](#)

### For the filling

1 pound (16 ounces) low-moisture whole milk ricotta cheese (I really like Sorrento brand)

8 ounces mascarpone cheese (can be replaced with cream cheese)

3 eggs

1 teaspoon pure vanilla extract

1/2 cup granulated sugar

1/4 teaspoon kosher salt

2 ounces miniature semi-sweet chocolate chips

Melted chocolate, for drizzling (optional)

\*In place of the pastry crust, make a cookie crust. In a large bowl, mix 1 1/2 cups [gluten free crunchy cookie crumbs](#) and 6 tablespoons unsalted butter, melted until well-combined. Press the mixture into the bottom and up the sides of a 9-inch springform pan or greased deep-dish pie plate. Place the pie plate in the freezer for about 5 minutes or until firm before proceeding with the rest of the recipe.

Preheat your oven to 375°F. Grease a 9-inch deep-dish pie plate or springform pan (or even a simple round 9-inch cake pan with high sides), and set it aside.

Prepare and parbake the crust according to the recipe instructions (or prepare the cookie crust according to the instructions in the ingredients list). Allow the crust to cool briefly while you prepare the filling.

In a food processor or blender, place the ricotta cheese, mascarpone cheese, eggs, vanilla, sugar and sugar, and pulse or blend until very smooth. Add the miniature chocolate chips, and mix until evenly distributed throughout. Pour the filling into the prepared pie crust, and smooth into an even layer. Place the pie plate or pan in a larger, heat safe pan like a roasting pan. Pull out the bottom rack of the preheated oven and place the pan on the rack. Pour lukewarm water into the roasting pan until reaches about 1/2-way up the sides of the pie plate/pan. Push the rack carefully back into place, close the oven and allow the pie to bake for about 50 minutes, or until the filling is mostly set. The center of the filling should shake in a controlled (not loose) way when shaken gently.

Remove the pie from the water bath and return just the pie to the oven. Turn off the oven and leave the oven door open about 2 inches. Allow the pie to sit in the oven for 10 minutes, then remove and allow to cool to room temperature. Cover and place in the refrigerator to chill until

firm (at least an hour, and up to 3 days). Drizzle with melted chocolate before slicing and serving, chilled.