

# Raspberry-Blueberry Cheesecake Pie



## desserts

**POINTS®** Value: 5

Servings: 8

Preparation Time: 10 min

Cooking Time: 50 min

Level of Difficulty: Easy

This creamy dessert is as easy to make as it is delicious. Serve it on July 4th for a nice dose of red, white and blue.

## Ingredients

6 oz frozen pie crust  
1 cup part-skim ricotta cheese  
1 large egg(s)

1 large egg white(s)  
4 Tbsp sugar  
1/4 tsp ground nutmeg  
1 tsp vanilla extract  
1 cup blueberries, washed and picked over  
1 cups raspberries, washed and picked over

## Instructions

Preheat oven to 350°F.

Place ricotta cheese in bowl of a food processor; process until smooth and creamy. Add egg, egg white, sugar, nutmeg and vanilla; process again until well combined.

Spoon filling into frozen pie crust and bake until a knife inserted in center comes out clean, about 45 to 50 minutes.

Cool pie and then arrange berries in concentric circles on top. Slice into 8 pieces and serve. Yields 1 piece per serving.

## Notes

Decorate this pie with any combination of berries. Or use freshly sliced stone fruits like peaches, apricots and nectarines.