



*This pie is not too sweet, but really delicious!*

## Pastiere

### CRUST:

2 cups flour	1/3 cup sugar	1/2 teaspoon salt
1 tablespoon baking powder	1/4 pound margarine	1 egg
1/4 cup milk	1 tablespoon vanilla	

Cut the dry ingredients together. Add the eggs, milk and vanilla. The dough should be soft, but not sticky. If sticky, adjust by adding flour a teaspoon at a time while mixing. Divide dough in half and roll into 2 ungreased 9" pie tins. Set aside.

### FILLING:

2 lbs. whole milk ricotta	4 eggs
1/2 cup granulated sugar	2 tbsp. grated orange zest
2 tbsp grand mariner liquor	1 1/4 cup cooked white wheat (about 3/4 cup before cooking)



Cook white wheat in plenty of boiling water just until tender but not mushy. Drain and rinse with cold water to cool and set aside.

Whip ricotta and eggs until creamy. Add remaining ingredients and mix at medium speed until well blended. Fill pie pans and bake in preheated 300 degree oven for about one hour, or until toothpick inserted in the middle comes out clean. Pies will puff up and crack slightly, that is fine. Allow to cool slightly, dust with powdered sugar and serve.