

# Cannoli Crumb Pie

When my husband's cousin, Nino, was visiting us from Chioggia, Italy, he made us this delicious pie called "Torta Sbriciolata Ricotta e Cioccolato", which translates to crumbly cake with ricotta and chocolate. Now, that's a mouthful ... so I call my version "Cannoli Crumb Pie". It's so quick and easy to make. My family loves it!

Recipe by [Chiara Moulin](#) | Created on **Mar 12, 2022**

## Ingredients

- cooking spray
- 2 cups all-purpose flour
- ½ cup white sugar
- 1 packet Lievito Pane Degli Angeli (such as Paneangeli®)
- 1 packet vanillina (such as Paneangeli®)
- ½ teaspoon salt
- ½ cup unsalted butter, melted
- 1 large egg, beaten
- 1 (15 ounce) container whole-milk ricotta cheese
- ½ cup white sugar
- ½ cup mini semisweet chocolate chips

## Directions

- Preheat the oven to 350 degrees F (175 degrees C). Spray a deep-dish pie plate with nonstick cooking spray and set aside.
- Place flour, sugar, livieto, vanillina, and salt in the bowl of a food processor. Pulse a few times to combine. Drizzle in the butter and egg while pulsing. Pulse only until the mixture is crumbly.
- Sprinkle 1/2 of the crumb mixture into the prepared pie plate and spread around until it covers the bottom. Do not press down.
- Stir ricotta cheese, sugar, and chocolate chips together with a rubber scraper until combined. Spread filling evenly over the base crust. Sprinkle the remaining crumb mixture evenly on top of the ricotta layer, making sure that all of the ricotta layer is covered.
- Bake in the preheated oven for 25 minutes. Switch the oven to broil and continue to bake until the top is nicely browned, about 3 minutes more. Remove from the oven and cool completely. Refrigerate until ready to serve.

## Nutrition Facts

Serving: **1 9-inch pie** | Calories: **465.7 kcal** | Carbohydrates: **57.3 g** | Protein: **10.6 g** | Saturated fat: **13.9 g** | Cholesterol: **80.9 mg** | Sodium: **93.1 mg** | Fiber: **1.5 g** | Sugar: **31.2 g**

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