

Melópitá

(Greek Honey and Cheese Cake)

Ingredients

16 oz. (2 cups) ricotta cheese

1 cup golden honey

4 eggs

2 Tbs. all-purpose flour

ground cinnamon

oil **or** butter

Utensils

measuring cup

measuring spoons

large mixing bowl

electric mixer

9-inch pie pan

Preheat the oven to 350°F. Grease the pie pan with oil or butter. Place the eggs in the mixing bowl and lightly beat them with the electric mixer on medium setting. Add the rest of the ingredients and cinnamon to taste. Using the electric mixer, beat the mixture on high for 3 minutes or until it is very smooth. Pour the mixture into the greased pie pan and place it in the center of the oven. Bake for 1 hour or until the surface of the cake is puffy and cracked. Remove the pie from the oven and sprinkle the top with cinnamon. Let the pie cool before serving. Melópitá can be made in advance of the meal.