

Multigrain Piemonte Pie

Servings: 8

INGREDIENTS

- 8 oz sugar
- 1/2 c almonds, toasted and finely chopped
- 4 c Rykoff Sexton™ Piemonte rice and grain blend, cooked
- 8 ea eggs, large
- 1/4 c brandy
- 1 t cinnamon
- 2 t baking powder
- 1 c Glenview Farms® Greek yogurt, vanilla

PREPARATION

Blend sugar with almonds and combine with multigrain blend. Blend eggs, brandy, cinnamon and baking powder until smooth. Combine wet and dry mixtures, stir until blended completely. Pour into greased springform pan. Bake until center is set, about 30 minutes. Slice and garnish with a dollop of Greek yogurt.

