

MINI CANNOLI!



Top cannolis with chocolate shavings, chocolate chips, chocolate sauce, powdered sugar and lots more. Be creative!

Bakers Buzzin
CHILDREN. LOVE. COOKING.

Ingredients

- 1 1/3 cup whole milk ricotta cheese
- 1/2 cup confectioners sugar
- 1 tsp vanilla extract
- 2 Tbsp semisweet chocolate chips
- 14-16 small cannoli shells



Instructions

- In a medium sized bowl combine ricotta cheese, confectioners sugar and vanilla and mix thoroughly until combined and smooth.
- Stir in chocolate chips until combined
- Fill a small disposable pastry bag with cannoli filling (use a non-disposable one if you have it!)
- Chill in refrigerator for about 30 minutes
- Cut off piping end of pastry bag leaving about a 1/2 - 3/4 inch opening
- Pipe filling into each end of small cannoli shells
- Top with a variety of toppings including confectioners sugar, chocolate sauce and more.
- Enjoy your delicious Italian dessert!!