

Cannoli: The Quintessential Ricotta Dessert

Prep Time: 40 minutes (plus chilling time) | Cook Time: 15 min | Servings: 12 cannoli

Ingredients

- 2 cups (250g) all-purpose flour
- 2 tablespoons granulated sugar
- 1/4 teaspoon salt
- 3 tablespoons unsalted butter, chilled and cut into cubes
- 1 large egg
- 1/4 cup (60ml) Marsala wine (or dry white wine)
- 1 tablespoon white vinegar
- 1-2 tablespoons water (if needed)
- Vegetable oil, for frying
- For the filling:
 - 2 cups (500g) whole-milk ricotta cheese, well-drained
 - 3/4 cup (90g) powdered sugar, sifted
 - 1 teaspoon pure vanilla extract
 - 1/2 teaspoon ground cinnamon (optional)
 - 1/2 cup (90g) mini chocolate chips or chopped candied fruit (optional)
- For garnish:
 - Powdered sugar, for dusting
 - Additional mini chocolate chips or pistachios (optional)

Instructions:

1. In a large bowl, mix flour, sugar, and salt. Cut in butter until crumbly
2. Add egg, Marsala wine, vinegar, and mix until a dough forms. Add water if needed
3. Knead the dough on a floured surface until smooth, about 5 minutes
4. Wrap the dough in plastic wrap and refrigerate for at least 1 hour
5. Roll the dough thin (about 1/8 inch). Cut into 4-5 inch circles
6. Wrap circles around metal cannoli tubes, sealing the edge with a bit of egg white
7. Heat oil in a deep pot to 350°F (175°C). Fry shells until golden brown, about 2-3 minutes

8. Remove shells carefully and drain on paper towels. Let cool before removing from tubes
9. For the filling, beat ricotta, powdered sugar, vanilla, and cinnamon until smooth
10. Fold in chocolate chips or candied fruit, if using
11. Fill the cooled shells with ricotta mixture just before serving to keep shells crisp
12. Garnish ends with chocolate chips, pistachios, or candied fruit. Dust with powdered sugar
13. Serve immediately and enjoy your authentic Sicilian cannoli!

Notes

- Serve warm with love. Great for gatherings or weeknight meals.

Estimated Nutrition (per serving):

Calories: 470 kcal

Protein: 17g

Fat: 13g

Carbs: 66g



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