

Cannoli Rolls

Makes 12

Ingredients

12 wonton wrapper
1/2 C sugar
1/2 t olive oil
2/3 C cream cheese
1/2 C ricotta cheese
1 C powdered sugar
dash vanilla extract
pinch orange zest
1/4 C dark chocolate chips

Instructions

1. Baked Shells Brush cannoli forms with oil. Wrap thawed wonton wrapper around cannoli form. Brush with oil, sprinkle with sugar and place on baking sheet with the seam-side down. Bake for 5 - 7 mins, or until golden, rotating if necessary.
2. Filling Whisk ricotta cheese until smooth. Add cream cheese and beat until combined. Add confectioners' sugar until fluffy. Beat in chocolate chips, vanilla, and zest. Transfer to a piping bag and refrigerate.
3. Assembly Cut a hole in the filling bag the size of the cannoli roll and pipe the filling halfway through one end of the roll. Rotate to the other side of the roll and pipe filling into the other end, stopping as it reaches the end of the roll.
4. Dip each end of a stuffed cannoli roll into the melted chocolate; OR drizzle melted chocolate the length of the roll; Sprinkle with preferred add-ins, like coconut, powdered sugar, etc., then allow to cool and harden.
5. Serve, Savor, Enjoy!