



Noreen's Kitchen

Cannoli Trifle

Ingredients

4 cups pound cake, cut into cubes	¼ teaspoon Fiore Di Sicilia or
2 pounds strained Ricotta cheese (whole milk)	1 teaspoon Orange extract
1 brick (8 ounces) softened cream cheese	1 cup mini chocolate chips
1 cup heavy cream, whipped to stiff peaks	1 cup chopped pistachios (optional)
1 cup powdered sugar	6 waffle ice cream cones, crushed
1 teaspoon vanilla extract	½ cup candied orange peel (optional)

Step by Step Instructions

Build your trifle in a trifle bowl or in a large clear bowl so you can see the layers.

Combine the ricotta cheese, cream cheese and whipped cream with a hand mixer until well incorporated.

Add in the powdered sugar, vanilla and either Fiore Di Sicilia or orange extract. Mix well. Fold in the candied orange peel.

To build the trifle:

Place approximately 1 cup of the cannoli cream in the bottom of the bowl. Spread evenly.

Layer pound cake cubes, evenly spread to cover.

Sprinkle over 1/3 of the mini chocolate chips, crushed ice cream cones and pistachios.

Layer ½ of the remaining cannoli cream over the previous layer and continue with one more layer of cake, chocolate chips, crushed ice cream cones and pistachios.

Finish by spreading the remaining cannoli cream on top evenly.

Decorate with the remaining chocolate chips, pistachios and crushed ice cream cones as well as a sprinkle of additional candied orange peel.

Cover and refrigerate until ready to serve. This is best when allowed to chill for at least two hours. However you can serve it immediately.