

# Noreen's Kitchen

## Lazy Man's Cannoli

### Ingredients

2 pounds whole milk Ricotta Cheese  
1 1/2 cups confectioners sugar  
1 cup mini chocolate chips  
10 to 12 waffle cones

1/4 teaspoon Fiore Di Sicilia or  
1/4 teaspoon orange extract  
1/4 teaspoon vanilla extract  
1/4 teaspoon rose water (optional)

### Step by Step Instructions

Blend cheese and sugar in a large bowl until smooth and well combined.

Add Fiore Di Sicilia and/or extracts and stir to combine.

Add in chocolate chips and blend.

Place mixture into a large piping bag or a large zip top bag, from which you have snipped one corner.

Fill cones with cannoli filling and dust with powdered sugar.

### Enjoy!

#### \*\*\*NOTE\*\*\*

Fill only what you will need at serving time and fill more when needed. These will become very soggy if left to sit. As with regular or traditional cannoli they are best eaten immediately.

This cannoli filling is also a great filling for a cake!