



## Cannoli Filling

- 2 pounds whole milk ricotta**
- 1 cup powdered sugar**
- 2-3 tablespoons vanilla extract**
- mini-chocolate bits (as much as desired)**
- chopped candied fruits (as much as desired)**
- toasted chopped nuts and powdered sugar for dusting**



**Whip ricotta in electric mixer until smooth and light. Add powdered sugar and vanilla and beat well. Fold in candied fruits and chocolate bits and scoop into plastic bag. Cut a small tip off of the corner of the plastic bag and gently squeeze into cannoli shell, making sure to fill the shell all the way through. Dip the ends into the nuts and dust with powdered sugar.**

**This makes enough filling for about 24 large cannoli. We sell ready made cannoli shells that are great and nice to have on hand.**

**It is best to not fill the shells too soon, but just before you are ready to serve them. The filling can keep in the refrigerator for 3-5 days, so it can be made easily ahead of time.**