

Cannoli

2 1/3 cups of Riccotta cheese

1 1/4 cup of Confectionary Sugar

1 1/4 teaspoon of Vanilla

1 box - 8 cannoli shells

(or you can buy them from your local Italian bakery)

1 bag of mini milk chocolate chips

Place the Riccotta cheese, sugar and vanilla into a mixing bowl.

Mix on medium speed until all ingredients are blended well.

If you want it sweeter, add a little more sugar or vanilla according to your taste.

Once the mixture is complete, take a large zip lock bag and snip 1/4 inch off one of the corners. This will become your disposable pastry bag.

Spoon the mixture into the bag. Squeeze mixture down to the opening and start filling your cannoli shells from the middle out on both sides.

Dip each end of the cannoli into the milk chocolate chips to finish.

Makes 8