

# Cannoli Cream

*From the Kitchen of Lynnae Hymas*

Serves: 25-30

Prep Time: 15-30 minutes

Cook Time: NA

## ***INGREDIENTS:***

- 15 ounces whole milk ricotta (Galbani Brand is the smoothest or try [homemade](#))
- 8 ounces mascarpone, softened
- 1 ½ cups powdered sugar
- 1 ½ teaspoon cinnamon
- 1 ½ teaspoon vanilla extract
- 1 cup whipped cream
- ½ cup mini chocolate chips, plus extra for garnish
- Crushed pistachios for garnish

## ***INSTRUCTIONS:***

Combine the ricotta cheese, mascarpone, powdered sugar, cinnamon, and vanilla extract. Whip the cream until soft peaks form. Fold the cream and the chocolate chips into the filling. Pipe into the cannoli shells and dip the ends into mini chocolate chips or crushed pistachios. Serve within 1-2 hours of filling