

# Cannoli Shells

*From the Kitchen of Lynnae Hymas*

Serves: 30	Prep Time: 2-3 hours	Cook Time: 2-4 minutes per batch (12-24 minutes total)
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## **INGREDIENTS:**

- 3 ½ - 4 cups all-purpose flour (450+ grams)
- 2 tablespoons sugar
- 1 teaspoon cinnamon
- 1 teaspoon salt
- ¼ cup shortening
- 1 egg yolk
- 1 cup water
- ¼ cup white vinegar

## **INSTRUCTIONS:**

Add flour, cinnamon, sugar, and salt to stand mixer with paddle attachment on slow. Add the vinegar and mix. Add the shortening. Mix the egg yolk and water together then add to the dough, which should be soft.

Knead the dough for about 1 minute and let rest in the fridge for 30 minutes. Roll into a sheet 1/16" (pasta roller stepped down from 1 to 3). Cut into a 3-4" circle and then wrap around a pre-oiled cannoli form. Dampen one edge with water using your finger to seal the dough.

Heat the oil to 375°F and starting with the sealed side down cook each cannoli shell for 2-4 minutes until golden brown, turning occasionally throughout the cooking time.

Using a thin towel, remove the cannoli from the forms immediately and allow to cool completely. Cannoli shells may be stored in the refrigerator in an air-tight container for 1-2 months. Makes 30 shells