

Mrs. Rusamano's Cannoli



From *Just Add Magic* by Cindy Callaghan
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Ingredients

1/2 c citron (optional)
1 tsp. baking powder
1 tbsp. sugar
1/2 tsp. cinnamon
2 lbs. ricotta cheese

1 tbsp. vanilla extract
1 1/2 c sugar
1/2 c chopped nuts
1/2 c chocolate chips
1 c flour

Instructions

Blend first 4 ingredients and add 1 tablespoon of butter. Blend with your fingertips as you would a pie crust.

Add 2 tablespoons cold water and 2 tablespoons of vinegar. This makes a hard dough.

Chill 1 hour.

Roll dough to 1/2 inch and cut into 4x5-inch rectangles. Roll dough around tubes, 1 inch diameter.

Fry at 360 degrees until brown. Drain; cool.

Beat ricotta, vanilla, sugar until smooth, then add chocolate chips and citron. Chill.

Fill crusts at both ends with filling.