

Cannoli	
Yield	<u>Method:</u>
Ingredients	Quantity
Flour	3 cups
Sugar	¼ cup
Shortening or Butter	3 Tbsp.
eggs	2 each separated
Vinegar	1 Tbsps.
Cinnamon	¼ tsp.
Water	As needed.
Ricotta cheese	1 Lbs.
Vanilla	1 dash
Sugar	¼ cup
Chocolate chips (optional)	Garniture.

Directions:

In a medium bowl, mix together the flour, sugar and cinnamon. Cut in the shortening until it is in pieces no larger than peas. Make a well in the center, and pour in the egg whites, egg yolk, vinegar and water. Mix with a fork until the dough becomes stiff, then finish it by hand, kneading on a clean surface. Add a bit more water if needed to incorporate all of the dry ingredients. Knead for about 10 minutes, then cover and refrigerate for 20 minutes.

Roll out dough until it is about 1/8 of an inch thick. Cut dough into circles about 6 inch in diameter.

Wrap each dough around a cannoli tube. Deep fry at 375 degrees or until golden brown.

Filling:

Mix ricotta cheese wit sugar and vanilla to taste. Mix until smooth. Pipe into cooled shells. Chocolate chips or candied fruit is option.