

Cannoli Filling

Cannoli filling is a rich and creamy sweet cheese mixture made with a blend of ricotta and mascarpone cheese. It's traditionally used to make the Italian dessert known as cannoli, but it can also be used as a filling for cakes and sandwich cookies



4.64 from 25 votes

 Course	Dessert
 Cuisine	American
 Keyword	Cannoli Cream, Cannoli Filling
 Prep Time	10 minutes
 Cook Time	0 minutes
 Total Time	10 minutes
 Servings	8 cannolis
 Calories	349kcal
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Ingredients

- 3/4 cup full-fat ricotta cheese drained
- 1 cup BelGioioso mascarpone cheese
- 1 teaspoon vanilla extract
- 1/4 cup powder sugar
- 1/4 teaspoon ground cinnamon
- 1/2 cup mini chocolate chips
- 8 cannoli shells
- 1/4 cup chocolate candy melts
- 1 teaspoon shortening or refined coconut oil

Instructions

1. To drain the ricotta, line a fine mesh strainer with cheesecloth. Place the strainer over a bowl and add the ricotta to the strainer. Let the ricotta drain in the fridge overnight.
2. In a mixing bowl, add in the drained ricotta and mascarpone cheese. Stir with a spatula until well combined.
3. Add the vanilla extract, powdered sugar, and cinnamon into the cheese mixture. Stir with the spatula again until combined.
4. Fold in the mini chocolate chips just until combined.
5. Place the cannoli filling in a piping bag with just a coupler or large round tip. You can also use a storage bag and cut a larger hole in one of the corners. Set aside.
6. In a small microwave-safe bowl, add in the melting chocolate and shortening. Microwave in 30 second intervals and stir after each interval. It should take about 3 intervals to completely melted the chocolate.
7. Dip both ends of the cannoli into the chocolate and place on a piece of wax paper to set up. It should only take a few minutes to set up. If you want to jazz up the shells a bit more, add sprinkles while the chocolate is still wet.

8. After the chocolate is set up, fill both sides of the cannoli with the filling.
9. Place in the fridge in an airtight container until ready to serve.

Nutrition

Calories: 349kcal | Carbohydrates: 24g | Protein: 6g | Fat: 24g | Saturated Fat: 13g | Cholesterol: 41mg
| Sodium: 45mg | Potassium: 24mg | Sugar: 14g | Vitamin A: 520IU | Calcium: 102mg | Iron: 4.2mg

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