

Cannoli

Ingredients

For the pastry:

4 cups sifted all-purpose flour

1 tablespoon [granulated sugar](#)

1/4 teaspoon [cinnamon](#)

3/4 cup [Marsala wine](#)

1 large egg slightly beaten

For the filling:

3 pounds ricotta cheese

1-3/4 cups sifted confectioners sugar

1/2 teaspoon cinnamon

2 tablespoons chopped citron

1/4 cup semi-sweet chocolate morsels

Directions

Sift flour, sugar and cinnamon together on to a bread board or table top. Make a well in the center of dry ingredients and pour wine into it. Knead dough until smooth and stiff, about 15 mins. If dough feels wet and sticky add more flour, if too dry, add more wine. Cover dough and let stand for 2 hours in cool place. roll out very thin and cut into 5 inch (12 cm) circles and wrap around metal cannoli forms (5 inches long by 1 inch in diameter). Fold dough around form loosely so that 1/4 of form sticks out on the ends. Seal dough on by brushing with egg yolk, and fry 2 cannoli at a time in deep hot fat until brown on both sides. Lift out gently with slotted spoon or tongs, drain on paper towels to cool.

Beat ricotta in a large bowl for 1 minute, add sugar and beat until very light and creamy, about 5 minutes. Add cinnamon, citron, and chocolate bits, mix until blended. Keep filling in refrigerator until ready to use. Makes enough to fill 25 cannoli shells.