

Pumpkin Spice Cannoli

Yield: 12 small cannoli

Serving Size: 1 cannoli

Ingredients:

- 12 mini cannoli shells
- 16 ounces ricotta
- ¼ cup + 1 tbsp. confectioners sugar
- 1 tsp. vanilla
- 1 tbsp. canned pumpkin
- ½ tsp. pumpkin pie spice
- 2 tbsp. regular heavy whipping cream
- ¼ cup mini semi-sweet chocolate chips

Instructions:

1. In a blender, put the whipping cream, ricotta cheese, confectioners sugar, vanilla, pumpkin, pumpkin pie spice, and blend until smooth. As you blend, you'll notice that the mixture will begin with lots of curds. Continue blending until the mixture is smooth and the curds have minimized or disappeared.
2. Once smooth, fold in ¼ cup of chocolate chips.
3. Using a pastry bag or plastic bag with a hole, slowly pipe the filling in each side of the cannoli shell. Be careful not to overfill.
4. Garnish with additional chocolate chips, and serve chilled.