

# Authentic Italian Cannoli

Yield: 24 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-pie-crust-recipe-with-lard-and-sugar>

## Ingredients:

- 2 cups flour
- 1 tablespoon cocoa powder bitter
- 4 tablespoons icing sugar
- 3 7/8 tablespoons lard optional
- 1 tablespoon salt
- 1 teaspoon cinnamon powder
- 1 teaspoon instant coffee
- 1 egg
- 2 tablespoons white wine vinegar
- 2 tablespoons marsala
- 3 cups ricotta
- 7 1/8 tablespoons dark chocolate drops
- 1 1/2 cups sugar
- 24 candied cherries
- powdered sugar as required
- 1 egg white
- 4 1/4 cups lard

## Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 60 milligrams
4. Fat: 44 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 18 grams
8. Sodium: 350 milligrams
9. Sugar: 26 grams

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