

Sicilian Cannoli

Yield: 24 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/ricotta-italian-dessert-recipe>

Ingredients:

- 2 1/2 cups flour
- 1/4 cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon kosher salt
- 4 tablespoons unsalted butter cubed and chilled
- 5 tablespoons red wine
- 2 eggs lightly beaten
- 1 egg white lightly beaten
- canola oil for frying
- 1 pound ricotta drained overnight in a cheesecloth-lined strainer, or ricotta impastata
- 3/4 cup confectioners' sugar sifted
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1 teaspoon orange zest
- Amarena cherries halved, to garnish, optional
- candied orange peel strips, to garnish, optional

Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 30 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 3 grams
8. Sodium: 125 milligrams
9. Sugar: 6 grams

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