

Pumpkin Cannoli

Yield: 18 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/ultimate-thanksgiving-cookoff-ricotta-fritter-recipe>

Ingredients:

- 1 1/4 cups sliced almonds
- 1/4 cup flour all-purpose
- 1/2 teaspoon sea salt or kosher
- zest an orange
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar firmly packed
- 1/4 cup heavy cream
- 4 tablespoons unsalted butter
- 4 ounces mascarpone cheese
- 3/4 cup powdered sugar
- 3/4 cup pumpkin puree
- 1/2 cup ricotta I used whole milk ricotta
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 3 grated nutmeg scratches of freshly
- 1/2 cup heavy cream

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 30 milligrams
4. Fat: 13 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 6 grams
8. Sodium: 125 milligrams
9. Sugar: 14 grams

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