



## Cannoli

Makes: 18

### Ingredients:

2 cups all-purpose flour

1 Tbsp. granulated sugar

1/2 tsp. kosher salt

2 Tbsp. unsalted butter, softened

1 large egg yolk

1/2 cup dry white wine

Canola oil, for frying

2 cups ricotta cheese, drained

1/4 tsp. kosher salt

1/2-3/4 cup confectioners' sugar

1/4 cup heavy cream, whipped to medium peaks

Lemon zest, vanilla, mini chocolate chips, or other items as desired for mix-ins and garnishes.

### Method:

1. Prepare the shells: In the bowl of a stand mixer with a paddle attachment, beat the flour, sugar, salt, and butter until butter is pea-sized.
2. Whisk to combine the egg yolk and wine in a small cup; add to dry ingredients and beat lightly to form a smooth dough (don't overmix).
3. Form dough into a disk, wrap with plastic wrap, and refrigerate for 30 minutes.
4. Heat at least 3 inches of oil to 350 F in a medium pot.
5. On a floured surface, roll dough to 1/8-inch thickness.
6. Cut out 4 or 5-inch rounds of dough and shape around cannoli molds, pressing at the ends to adhere one to the other. Leave the dough slightly loose around the mold.
7. Fry 2 or 3 shells at a time until golden brown. Use tongs and a kitchen towel to remove hot shells from molds; repeat with remaining dough.
8. Transfer fried shells to a paper towel-lined plate or wire rack.
9. Prepare the filling: In a medium bowl, whisk to combine ricotta, salt, and confectioners' sugar (adjust to preferred sweetness level).
10. Fold in whipped cream and any other additions.
11. Use a piping bag to portion cream into shells; garnish as desired.

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