



Cannoli Cream Dip

Serving Size: 2 Tablespoons Dip; Calories 286; Fat 17g; Saturated Fat 10g; Trans Fat: 1g; Sodium 127mg;
Total Carbohydrate 27g; Dietary Fiber 1g; Protein 6g

Ingredients:

- 1 cup ricotta cheese
- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2/3 cup mini chocolate chips, plus more for topping
- Mini waffle cones

Equipment Needed:

- Hand mixer
- Large mixing bowl

Prep Time	Total Time	Servings
10 min	15 min	8



Instructions:



1. Beat ricotta and cream cheese with a hand mixer until smooth.



2. Add powdered sugar and continue mixing until well-combined.

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Instructions Continued:



3. Add vanilla extract and beat an additional 30 seconds.



4. Fold in mini chocolate chips.



5. Serve dip immediately with broken waffle cones for dipping.

Optional Steps:



6. For serving in waffle cones, melt 3 tablespoons chocolate chips in microwave in 30-second intervals. Dip cones into chocolate.



7. Twist cones to ensure all sides are coated in chocolate.



8. Place cones in freezer for 5 minutes. Once chocolate is hardened, fill with cannoli dip and serve.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with [#FoodFun4H](#) [#Indiana4H](#)



Extension - Lawrence County

