

Cannoli Bites

INGREDIENTS :

Crust:

2 Pillsbury refrigerated pie crusts
3 tablespoons sugar
1 teaspoon cinnamon
Flour for dusting surface

Filling:

1 15 oz. container of whole milk ricotta cheese
1/2 cup confectioners sugar
2 tablespoons white sugar
1 teaspoon vanilla
1/4 cup mini semisweet chocolate chips

INSTRUCTIONS :

Preheat oven to 425.

Prepare filling by combining all ingredients except chocolate chips in a bowl with an electric mixer.

Place in a one-gallon freezer bag and refrigerate.

Roll out pie crusts and sprinkle each all over one side with sugar and cinnamon.

Roll dough with rolling pin gently to push cinnamon and sugar into the pie crust.

Using a biscuit cutter, cut out circles in the dough.

Lightly press the circles into ungreased mini cupcake pans to form a pastry cup.

Gently prick the bottoms on the cups with a fork so that they don't rise too much in the oven!

Bake for 8-10 minutes.

Remove from oven and once cool, fill with cream.

Cut off a small part of the corner of the plastic bag to fill cups.

Sprinkle chocolate chips on top and dust with powdered sugar