

CANNOLI DONUTS

- 15 oz Galbani® Ricotta Cheese
- 16 oz Pizza dough, room temperature
- 1/4 cup Flour
- 1/3 cup Confectioner sugar
- 1 tsp Vanilla
- 1 cup Mini chocolate chips
- 1/3 cup Granulated sugar
- 1 Tbsp Cinnamon
- Quart Vegetable oil

1. Cut the dough evenly into 2-inch pieces and roll each into a ball.
2. Place on a lightly floured tray for 10-15 minutes to rest, so the dough can rise.
3. In a medium-sized pot, add vegetable oil and heat slowly to approximately 350°F.
4. Carefully add dough balls to the oil using a slotted spoon. Roll the balls around in the oil until they turn golden brown. Cook them approximately 3-4 minutes each side. Remove from oil and place on a paper towel to cool down.
5. In a medium bowl, mix the ricotta, confection sugar, 3/4 cup of chocolate chips and vanilla.
6. In a separate bowl, combine granulated sugar and cinnamon. Add the donuts to cinnamon and sugar. Toss around until coated and remove.
7. Fill a pastry bag with ricotta mixture. Cut a small slice into each donut with a paring knife. Pipe mixture into the slice to fill each donut. If using a plastic bag, cut a tip off one of the corners to pipe the filling through.
8. Garnish with leftover cinnamon-sugar and chocolate chips. Serve warm.

ADDITIONAL INFORMATION

Ingredients

[1 cup Mini chocolate chips](#), [1 Tbsp Cinnamon](#), [1 tsp Vanilla](#), [1/3 cup Confectioner sugar](#), [1/3 cup Granulated sugar](#), [1/4 cup Flour](#), [15 oz Galbani® Ricotta Cheese](#), [16 oz Pizza dough, room temperature](#), [Quart Vegetable oil](#)

Course	Desserts
Cuisine	American , Italian