

## S'MORE CANNOLI

- 32 oz Galbani® Ricotta
- 1 1/2 cup Powdered sugar
- 1 tsp Vanilla extract
- 18 Cannoli shells
- 1 Small jar of marshmallow fluff
- 1 Small jar of hot fudge
- 4 Graham crackers

1. Mix ricotta, sugar and vanilla in a bowl.
2. Add cannoli mixture to a pastry bag or large plastic sandwich bag with one corner cut off.
3. Lay out the cannoli shells on a tray and pipe ricotta into the ends.
4. Stir marshmallow fluff and pipe onto the plate or place a small spoonful onto the ends of each cannoli.
5. Use a kitchen torch or grill lighter to crisp up the marshmallow ends.
6. Heat up the hot fudge according the label and drizzle over the cannoli.
7. Then crush up graham crackers and sprinkle the crumbs over top to finish.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 1/2 cup Powdered sugar</a> , <a href="#">1 Small jar of hot fudge</a> , <a href="#">1 Small jar of marshmallow fluff</a> , <a href="#">1 tsp Vanilla extract</a> , <a href="#">18 Cannoli shells</a> , <a href="#">32 oz Galbani® Ricotta</a> , <a href="#">4 Graham crackers</a>
<b>Course</b>	<a href="#">Desserts</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Italian</a>