



CANNOLI

Combine the filling ingredients and mix well. Cover tightly and refrigerate.

Mix the flour, sugar, and butter with a fork, until it looks like tiny pencil erasers. Slowly add the juice and roll the mixture into a ball. It should be soft, but not sticky. Knead the dough on a floured board for about 10 minutes. It will be very smooth. Wrap the dough in plastic and refrigerate for about an hour.

Remove the dough from the refrigerator, and cut into four small pieces. Work on one section at a time, keeping the others chilled until ready. Roll the dough into a long rectangular shape, as long as you can make it, but not wider than 3 inches. Your dough should not be thicker than 1/8 of an inch. Then make 3 inch squares. Put your cannoli form diagonally across a cannoli square and roll the dough around the form so that the corners meet in the center of the form. Seal the corners with a dab of grape juice.

In an electric skillet, heat the oil to 375°F. (A deep skillet on the stovetop also works well.) Cook 3 or 4 at a time. Turn them when they develop golden brown bubbles. Drain on paper towels. When they cool off a little, remove the forms.

Ingredients:

Filling:

1 1/2 cups whole milk ricotta, drained

3 tablespoons sugar

1 1/2 teaspoons cinnamon

1/2 teaspoon almond extract

Dough:

1 cup flour

1 tablespoon sugar

1 tablespoon butter or Crisco

4 – 5 tablespoons sweet white grape juice

2 cups canola oil

1 1/2 cups coarsely chopped dark chocolate