



Vegan Cannoli

Ingredients

12 vegan cannoli shells

16 oz. vegan ricotta cheese

1 cup powdered sugar

2 TSP pure vanilla

½ TSP kosher salt

½ TSP cinnamon

½ cup mini vegan chocolate chips, plus more for finished cannoli

Instructions

1. In a bowl mix together ricotta cheese, powdered sugar, vanilla, kosher salt, and cinnamon.
2. Add ½ cup mini chocolate chips and incorporate them into mixture.
3. Add the mixture to a pastry bag with a large open tip to allow chocolate chips to flow through.
4. Fill each cannoli shell with mixture.
5. In a shallow bowl or dish add the rest of the mini chocolate chips.
6. Dip the ends of the cannoli into the chocolate chips for garnish.
7. Serve immediately or refrigerate for later.