



The Kitchen at Second Harvest Mini Cannoli Bites

try at home recipe
Recipe modified from Love Bakes Good Cakes

flip to learn more!



Ingredients

- 1 container whole-milk ricotta cheese
- 1/2 cup powdered sugar
- 2 tbsp granulated sugar
- 1 teaspoon finely grated orange or lemon zest
- 1/2 tsp vanilla extract
- 1 box (2 count) refrigerated pie crusts
- 1 tsp cinnamon
- 1/4 cup semisweet chocolate chips or finely chopped pistachios

Yield: 48 bites

Serving Size: 1 bite

Directions

1. Preheat the oven to 425°F.
2. Lightly flour a work surface and unroll the pie crusts. Sprinkle both of the pie crusts with cinnamon. Gently roll a rolling pin over the top of the pie crusts to press the cinnamon into the dough. With a round cookie cutter, cut out pastry rounds. Gently press each pastry round into ungreased mini muffin cups.
3. Bake the crusts for 10 minutes, or until golden brown. Allow cannoli cups to cool completely in the pans, about 15 minutes.
4. While the cups are cooling, prepare the filling by mixing ricotta, powdered sugar, granulated sugar, zest, and vanilla extract until creamy.
5. With a spoon, fill pastry cups with approximately 1 tablespoon of filling. Sprinkle cups with chocolate chips or chopped pistachios.



Find more recipes, free classes,
and ways to get involved!



secondharvestkitchen.org



The Kitchen at Second Harvest Mini Cannoli Bites

try at home recipe
Recipe modified from Love Bakes Good Cakes

flip to learn more!



Ingredients

- 1 container whole-milk ricotta cheese
- 1/2 cup powdered sugar
- 2 tbsp granulated sugar
- 1 teaspoon finely grated orange or lemon zest
- 1/2 tsp vanilla extract
- 1 box (2 count) refrigerated pie crusts
- 1 tsp cinnamon
- 1/4 cup semisweet chocolate chips or finely chopped pistachios

Yield: 48 bites

Serving Size: 1 bite

Directions

1. Preheat the oven to 425°F.
2. Lightly flour a work surface and unroll the pie crusts. Sprinkle both of the pie crusts with cinnamon. Gently roll a rolling pin over the top of the pie crusts to press the cinnamon into the dough. With a round cookie cutter, cut out pastry rounds. Gently press each pastry round into ungreased mini muffin cups.
3. Bake the crusts for 10 minutes, or until golden brown. Allow cannoli cups to cool completely in the pans, about 15 minutes.
4. While the cups are cooling, prepare the filling by mixing ricotta, powdered sugar, granulated sugar, zest, and vanilla extract until creamy.
5. With a spoon, fill pastry cups with approximately 1 tablespoon of filling. Sprinkle cups with chocolate chips or chopped pistachios.



Find more recipes, free classes,
and ways to get involved!

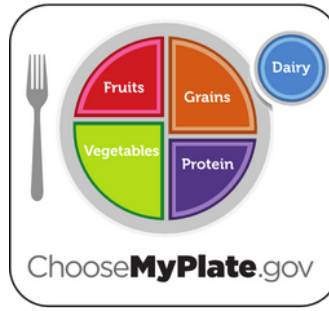


secondharvestkitchen.org

Featured Food Groups

The benefits of healthy eating add up over time, bite by bite. Small changes matter. Start Simple with MyPlate.

A healthy eating routine is important at every stage of life. It can have positive effects that add up over time. It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy or fortified alternatives. When deciding what to eat or drink, choose options that are full of nutrients. Make every bite count.



The **Dairy** Group includes milk, yogurt, cheese, lactose-free milk and fortified soy milk and yogurt.

Cooking Tips

- Store extra pastry cups at room temperature and filling separately in the fridge so that bites do not get soggy
- Get creative with toppings! Try other nuts, coconut, or fruit!

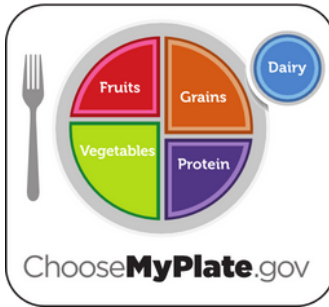
Second Harvest is an equal opportunity provider.



Featured Food Groups

The benefits of healthy eating add up over time, bite by bite. Small changes matter. Start Simple with MyPlate.

A healthy eating routine is important at every stage of life. It can have positive effects that add up over time. It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy or fortified alternatives. When deciding what to eat or drink, choose options that are full of nutrients. Make every bite count.



The **Dairy** Group includes milk, yogurt, cheese, lactose-free milk and fortified soy milk and yogurt.

Cooking Tips

- Store extra pastry cups at room temperature and filling separately in the fridge so that bites do not get soggy
- Get creative with toppings! Try other nuts, coconut, or fruit!

Second Harvest is an equal opportunity provider.



Nutrition Facts

Nutrition Facts	
48 servings per container	
Serving size	1 Bite
Amount Per Serving	
Calories	70
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 1.7g	9%
Trans Fat 0g	
Cholesterol < 5mg	1%
Sodium 50mg	2%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 13mg	0%
Iron 0.18mg	0%
Potassium 47mg	0%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Nutrition Facts

Nutrition Facts	
48 servings per container	
Serving size	1 Bite
Amount Per Serving	
Calories	70
% Daily Value*	
Total Fat 3.5g	4%
Saturated Fat 1.7g	9%
Trans Fat 0g	
Cholesterol < 5mg	1%
Sodium 50mg	2%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 2g Added Sugars	4%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 13mg	0%
Iron 0.18mg	0%
Potassium 47mg	0%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	