

- So fun fact. Did you know that the plural of cannoli is still just cannoli? It's true. Cannoli are a classic recipe but they take a little time and finesse to get them just right. I'm gonna show you just how to master them the first time and every time. From the crispy, bubbly shells to the lightly sweet filling, they're so good and I have the perfect recipe for you today. Hi, I'm Lindsay from Life, Love and Sugar and today we're making cannoli. So the first thing we're gonna put together is our shell dough. So we're gonna mix together our dry ingredients. We have all-purpose flour, some sugar, a little bit of cinnamon and some salt. We'll stir all this together. Right now, we're gonna cube our butter. Should be nice and cold. All right and we'll add our cubed butter to our dry ingredients. All right, now you can cut the butter into the dry ingredients with a pastry cutter or just a fork. I'm kind of a fork gal myself. All right, so once your butter is cut into the dry ingredients pretty well and it's about pea sized, we're gonna go ahead and use our hands to kind of grab that butter and really disperse it into that flour. All right, when you no longer feel any big lumps of butter, you should be ready to move on to the next step. All right, so now we're gonna form a well in the middle of our dry ingredients. We're gonna add our beaten egg, our Marsala wine, some water and vinegar. Then we'll stir all this together. It'll start to form kind of a shaggy dough and then it'll all start to come together. All right, so now we can use our hands again to kinda help this all come together and form a ball. All right, now we can take this out onto the countertop. You can use a little flour to dust your surface if you need to if it's sticking. I find mine usually doesn't. We'll go ahead and knead this a few times and get it to all come together and smooth out. All right, so once this all comes together and forms a nice smooth ball, we are going to put it into some clear wrap. Then we can pop this into the fridge for at least two hours or up to 24 hours. All right, so now we're going to make our filling. We've got a combination of ricotta, mascarpone cheese and some powdered sugar. Ricotta can tend to be a little bit watery so I have strained mine overnight in the fridge, just a little cheesecloth and a strainer set over a bowl. And we've got a little bit of liquid in there but all brands can vary. Ooh, look at that, there we go. Didn't drain out but we're squeezing it out. You don't want your cannoli filling to be too thin and not stay in place in your shell so you definitely wanna get rid of much of that moisture as you can. Oh yeah, quite a bit of liquid there. All right, we'll go ahead and add this to our bowl over here. Now we've got our mascarpone cheese and some powdered sugar. And I'm gonna try to gently kinda stir, fold this all together. I don't wanna overwork the mascarpone cheese or it can get kinda watery. So I wanna be a little bit gentle but make sure it's all evenly mixed. All right, so once all of that is mixed together, we can cover this with some clear wrap. And we'll pop this in the fridge for two to three hours or even overnight and let it set. Okay, so while we are rolling and cutting out our cannoli shells, we also want to heat up our oil on the stove. You want about two to three inches of whatever oil you like to use. I've got vegetable oil

in there and you wanna heat it to about 375 degrees. So that's heating up. We're gonna roll our shells out. All right, so I'm gonna cut this in half and we'll work with half of it at a time. You wanna flour your surface a little so it doesn't stick too much and then we can start rolling this out. It does have a tendency to be sticky and it'll spring back at you so you just gotta keep rolling it. Can add flour as needed. Flour will help it not be sticky but I also find it helps it not spring back quite so much. Now, you do wanna roll it out to about an eighth of an inch thick which is pretty thin but in order to get that nice bubbly outside on your shell, you really want it to be nice and thin. All right, it's looking pretty good. Now we can cut out our circles. You wanna use about a four to four and a half inch circle. Mine's four inches. We're gonna cut these out and you'll notice that as we do, they are gonna spring back and that's okay. Okay, now we're gonna set these aside and put them under some plastic wrap so they don't dry out. We're gonna let these rest while we keep cutting out our circles. All right, now we'll roll this back into a ball, roll it back out and cut out some more circles. Okay, so you should be able to get about 25 cannoli shells out of the dough depending on the size of the cutter that you use. So I'm gonna go ahead and start working with these. They've been resting while we cut out all of our circles. So now we're gonna pull these out and we're gonna re-roll them to help them because they have sprung back and shrunk up a little bit and we don't want them to be quite that small. Plus, when they shrink up, they get thicker and we want them nice and thin. I try my best to get it into a circle shape but if it's not quite a circle, it'll be fine. So I usually check to see that it's about the size of my original circle. If it's a little bigger, that can be fine. It just depends on what size you want your final canola shells to be. So you could actually cut this out again or just leave it. I'm just gonna leave it. And we're gonna wrap this around one of our cannoli molds. Before we wrap the shell around the mold, we wanna add something to it to kinda grease it so that the shell doesn't stick to it later. You could use a little bit of oil. I like to use a non-stick baking spray. I find it easiest to put them in a pan like this, spray them and kinda roll them around in the spray. All right, so now we can take one of our molds. We'll set it in the middle of our shell. We're gonna fold one side over, add a little bit of egg wash, egg white. Rub that on there to help the other side stick. Then we'll pull this over and we've got one shell ready for frying. All right, so since I only have eight molds, we're gonna go ahead and take these over and get them fried. Okay, so when your oil is up to temperature, you wanna go ahead and fry your shells. I like to put just two or three in at a time so that they don't bump into each other. They can stick or get a little messed up. So I'm gonna pop three in here. So they'll only need a few minutes in the pan. You just wanna keep an eye on them until they're kind of a golden brown. Just make sure you drain out the oil as you pull them out of the pot. They have that nice bubbly shell. We'll set them on a paper towel over here so they can cool. All right, we'll go ahead and fry the rest. Okay, so once all of your shells are fried and cooled,

we're gonna go ahead and fill them. So grab your filling from the fridge. Should be a little bit thicker than it was. Stir this up and now I'm gonna add this to a piping bag. It's fitted with a large round tip. All right, now you also wanna have whatever decorations you want. I'm gonna put some mini chocolate chips on each end. Some chopped up pistachios also work well. You could even dip the ends of the shells in chocolate first and let that dry before you fill them. So we're gonna go ahead. You're usually gonna have to fill each side. There we go. We'll press this into our mini chocolate chips. Set this aside. And work on the rest. All right, now you have your final cannoli. Perfect for gifting, taking to a party. They're great at the holidays. I hope you found today's video helpful as far as getting them perfect every time. For the full recipe, head over to lifeloveandsugar.com.