

Mini Cannoli Bites

These Mini Cannoli Bites make the perfect dessert and require very little work to put together! They taste just like a cannoli except they are bite sized!



Prep Time	Cook Time	Total Time
10 mins	15 mins	30 mins

Course: Dessert Cuisine: Italian Servings: 12 mini bites Author: [Kathryn Donangelo](#)

Ingredients

- 1 premade pie crust; I use Pillsbury's® pie crust
- 12 oz. whole milk Ricotta Cheese; strained
- 1/3 cup mascarpone cheese
- 1/2 tsp. vanilla extract
- 1/3 cup powdered sugar
- 1/3 cup mini chocolate chips; plus more for topping

Instructions

1. Preheat your oven to 400 degrees F. Unroll the pie crust onto a cutting board or clean flat surface. Use a 2 ½ inch round biscuit cutter (or a cup will work if you don't have a biscuit cutter) and cut out 12 rounds of pie crust. Place rounds in a mini muffin pan. Use your fingers to press the dough to fit the pan.
2. Bake for about 10-12 minutes, or until pie cups are a light golden brown. Once baked, let cool for 15 minutes.
3. In a medium bowl, mix together the ricotta, mascarpone cheese, powdered sugar, vanilla extract and mini chocolate chips until combined.
4. Spoon in ricotta filling into pie cups OR if you want to make them look extra pretty, scoop filling into a zip-lock bag and cut the tip off. Squeeze filling into pie cups and sprinkle mini chocolate chips.