

# Cannoli Muffins

## INGREDIENTS

- 3/4 cup sugar
- 1/2 cup oil (I use sunflower oil for its mildness)
- 1 1/4 cup whole milk ricotta
- 1 egg
- 1/4 cup half and half (can substitute with whole milk)
- 1 tsp vanilla extract
- 1/2 tsp Fiori di Sicilia extract
- 2 cups flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp salt
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 3/4 cup mini chocolate chips
- 3/4 cup chopped pistachios
- Powdered sugar for dusting
- I used parchment paper liners because they make a prettier presentation but you can use regular cupcake liners. Just make sure not to overfill!
- Fiori di Sicilia is a citrus extract with a wonderful aroma. A little goes a long way so only use 1/2 teaspoon. If you don't have it, replace with 1/2 teaspoon orange extract plus 1/2 teaspoon lemon extract.
- Do not over mix the batter or muffins will not turn out fluffy. Also, do not over-bake these muffins or they will dry out. Only bake until cake tester comes out clean and tops are firm.



## NONNA'S TIPS



## DIRECTIONS

- Place paper liners in a 12 cup muffin pan. Set aside.
- Preheat oven at 350F.
- Mix chopped pistachios and chocolate chips.
- Remove 4-5 tablespoons of pistachio/chocolate mix and reserve for later.
- Mix flour, baking powder, baking soda, salt, cinnamon and nutmeg into a bowl. Set aside.
- Place sugar and oil in a large bowl.
- Blend with electric mixer for 30 seconds.
- Add ricotta, egg, milk, and extracts (both vanilla and Fiori di Sicilia) and mix until well blended.
- Gently add the flour mixture and blend only until flour is absorbed.
- Add chopped pistachios/chocolate chip mix and fold into batter by hand.
- Make sure not to use the small amount you reserved!
- Using an ice cream scoop, fill muffin liners 3/4 of the way.
- Sprinkle reserved pistachio/chocolate mix evenly over all the tops.
- Bake in preheated oven for 25 minutes or until toothpick comes out clean and dry.
- Do not over-bake! These muffins will be pale in color and very soft.
- Cool and sprinkle with powdered sugar before serving.
- Makes 12 muffins.