



# Cannoli Tiramisù

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## INGREDIENTS

- 2 (8oz) containers mascarpone cheese
- 1 lb whole milk ricotta
- 1 pint of heavy cream, whipped (you may substitute with a 16 oz container of thawed Cool Whip if you're rushing)
- 1 tsp vanilla
- 2 teaspoons lemon extract
- 1/4 cup confectionery sugar
- 1/2 cup mini chocolate chips
- 1 (16oz) package of dry lady fingers (savoiardi)
- 2 1/2 cups of weak espresso coffee

## DIRECTIONS

1. Begin by mixing mascarpone, ricotta, whipped cream, sugar, vanilla and lemon extract in a large bowl with a hand mixer.
2. When mixture is fluffy and smooth, add chocolate chips.
3. Mix one minute longer and set aside.
4. Use a 13x9 glass baking dish to assemble the tiramisù.
5. Place coffee in a bowl.
6. Quickly dip each lady finger (both sides) in the coffee and place on the bottom of the glass pan until you have an even layer.
7. Spread a little less than half of the whipped mix over the soaked lady fingers.
8. Cover evenly with another layer of soaked lady fingers.
9. Place the remaining whipped mix into a piping bag with a rosette tip.
10. Squeezing gently, make rosettes over the entire top layer.
11. Sprinkle with unsweetened cocoa powder.
12. Cover with film wrap and refrigerate at least 12 hours.
13. Serve cold.