



Carmel Coconut Cannoli

Makes 4 cannoli

Ingredients

- 4 Cannoli Shells
- 1 cup Meijer Sweetened Coconut Flakes, lightly toasted

Filling

- 1 (8 ounce) container Frederik's by Meijer Mascarpone Italian-style Cream Cheese
- 2 tablespoons Frederik's by Meijer Caramel Brown Butter topping
- 1 tablespoon Meijer Confectioners Powdered Sugar, plus more for garnish
- 1 teaspoon Meijer Corn Starch
- 1/8 teaspoon salt
- 1/4 cup Meijer Mini Semi-Sweet Chocolate Baking Chips

Method

1. Toast coconut: Preheat oven 325 °F. Spread coconut flakes on baking sheet in a thin layer and bake for 5-10 minutes, stirring every few minutes. When coconut is toasted to your liking, transfer to a bowl and set aside to cool.
2. Prepare filling: using a stand mixer, combine the mascarpone and caramel brown butter topping until smooth. Add powdered sugar, corn starch and salt and mix until well incorporated. Fold in chocolate chips. (Use filling right away or keep in the fridge until ready to use.)
3. Just before serving, pipe the mascarpone filling into the cannoli shells - fill from the center to one end, then repeat on the other side.
4. Dip both ends of the cannoli in toasted coconut. Dust with powdered sugar and serve!