



Honey Pistachio Cannoli

Makes 6 cannoli

Ingredients

- 6 Cannoli Shells
- 1 cup chopped Meijer Roasted Salted No-Shell Pistachios, for garnish

Filling

- 2 (8 ounce) containers Frederik's by Meijer Mascarpone Italian-style Cream Cheese
- 4 tablespoons Meijer Clover Honey
- 2 tablespoons Meijer Confectioners Powdered Sugar, plus more for garnish
- ½ teaspoon Frederik's by Meijer Organic Vietnamese Cinnamon
- ¼ teaspoon salt

Method

1. Prepare filling: In a stand mixer, mix the mascarpone and honey until smooth. Add powdered sugar, cinnamon and salt and mix until well combined. Transfer cannoli filling to a pastry bag. (Use filling right away or keep in the fridge until ready to use.)
2. Just before serving, pipe the mascarpone filling into the cannoli shells – fill from the center to one end, then repeat the other side.
3. Dip both ends of the cannoli in chopped pistachios. Dust with powdered sugar and serve!