**Butter Baked Wonton Cannolis**

**Ingredients**

**Butter Baked Wonton Cannoli Shells**

* ½ cup (1 stick) of salted Challenge Butter
* 2 tablespoons of sugar
* 1 teaspoon of vanilla extract
* 1 package of wonton wrappers
* 2/3 cup of crushed pistachios
* 1 cup of mini chocolate chips
* ¼ cup of powdered sugar

**Cannoli Filling**

* 8 ounces of Challenge Cream Cheese, softened
* 1 container (15 ounces) of whole milk ricotta cheese
* ½ cup of sugar
* 2 teaspoons of vanilla extract
* 1 cup of mini chocolate chips

**Directions**

1. To make a form for cannolis, cover two 2” wide, by 12” long, round dowels with tin foil. Wooden dowels are easily found at your local craft store. A piece of metal electrical conduit from the hardware store also works well.
2. Preheat oven to 450 degrees.
3. Place butter and sugar in a small bowl. Microwave mixture for 30 seconds to melt. Stir in vanilla extract.
4. To create cannoli shells, line up 3 wonton wrappers (tilted to look like a diamond shapes) on a parchment paper lined baking sheet, tip to tip. Brush the wonton wrappers with butter mixture. Place the wooden dowel in the middle of wontons. Fold sides of wontons towards the middle of the dowel to create a shell. Brush the outsides of shells with butter. Repeat with the second dowel.
5. Place in oven and bake for 5 minutes, or until dark golden brown. Using a potholder or clean cloth, immediately remove shell. Repeat this process with the remaining wonton wrappers. Change parchment paper every few batches to keep cannoli’s clean. Let cool.
6. Place cholate chips in a small bowl. Microwave in 30 minute intervals until chocolate has melted, stir until smooth.
7. Dip cannoli ends into chocolate, then into crushed pistachios. Keep in an airtight container until needed.
8. To make cannoli filling, place Challenge Cream Cheese in a large mixing bowl. Stir in ricotta, sugar and vanilla mixing until smooth and creamy. Stir in chocolate chips. Refrigerate until chilled, about two hours.
9. Cannolis are best when served right after filling so they do not lose their crunch. To assemble, place cannoli filling in a large zipper bag. Snip the bottom corner to allow filling to flow out. Pipe cannoli filling into each end of cannoli shells. Sprinkle lightly with powdered sugar Place on serving plate and enjoy!

Yeild:4 dozen