Cannolis

Shells

1 3/4 cups flour

1 1/2 Tablespoons sugar

1/4 teaspoon salt

3 Tablespoons butter

1/3 cup marsala wine

1 egg

1 egg white

vegetable oil for frying

Filling

32 ounces whole milk ricotta

1 1/2 cups powdered sugar

3/4 cup mini chocolate chips

1/4 teaspoon cinnamon

Combine flour, sugar and salt in food processor.

Pulse in butter until crumbly.

Add marsala and whole egg.

Pulse until dough is soft and shaggy, adding more wine as necessary.

Shape dough into a ball.  Place in an oiled bowl.

Cover and let rest 30 minutes - 2 hours.

Roll half of the dough out on floured counter to very thin.

Heat oil to 345-355.

Use a 4" cookie cutter to cut rounds from dough.

Spray cannoli forms with cooking spray.

Wrap circle around form.

Brush end with egg white to press edges together.

Use tongs to immerse shell in oil.  Fry until golden brown.

Remove form from oil, using tongs.  Transfer to paper towels to drain.

Slide shell off form using paper towel.

Repeat with remaining dough.

Spread ricotta on paper towels.

Cover with additional paper towels and press out excess moisture by rolling.

Stir together ricotta, powdered sugar, cinnamon and chocolate chips.

Transfer filling to a piping bag.

Pipe filling into shells and garnish with additional chocolate chips.