

## The Dessert Mash-Up That Stole My Heart: Homemade Churro Cannoli

Why These Churro Cannoli Are Worth the Effort



**OVEN**  
**350°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

You'll Need (Makes about 8-10 cannoli | Prep Time: 20 minutes | Cook Time: 15 minutes)

For the Churro Shells: 1 cup water 1/4 cup unsalted butter 1/4 tsp salt 1 cup all-purpose flour 2 large eggs 1/2 tsp vanilla extract Vegetable oil for frying 1/2 cup granulated sugar 1 tsp ground cinnamon:

For the Filling: 1 cup ricotta cheese (well-drained) 1/2 cup mascarpone cheese 1/4 cup powdered sugar 1 tsp vanilla extract 1/2 cup mini chocolate chips (optional) How I Make Churro Cannoli (:

### DIRECTIONS

1. Step-by-: Step)
2. Start the : Dough
3. In a medium saucepan, I bring the water, butter, and salt to a boil. Once it's bubbling, I reduce the heat and stir in the flour all at once. I keep stirring until it pulls away from the sides and forms a smooth ball of dough-this only takes a minute or two.
4. Cool and : Add Eggs
5. I take the dough off the heat and let it cool for about 5 minutes so the eggs don't scramble. Then I beat in the eggs one at a time until the dough becomes smooth and glossy. The final touch is the vanilla extract for a little depth of flavor.
6. Heat the : Oil
7. While the dough rests for a moment, I heat the vegetable oil in a deep pan to 350°F (175°C). A candy thermometer helps here, but if you don't have one, you can drop in a small piece of dough-it should sizzle and float immediately.
8. Shape and : Fry
9. I roll the dough into logs and cut them into roughly 4-inch pieces. Then I wrap each piece around a metal cannoli form (lightly greased, just in case) and pinch the seam to help it stay together.
10. Into the hot oil they go, two or three at a time. I fry them for about 2-3 minutes, turning occasionally, until they're golden and puffed. I remove them with a slotted spoon and let them drain on paper towels.
11. Coat in : Cinnamon Sugar
12. While the shells are still warm, I roll them in a cinnamon-sugar mixture I've prepared in a shallow

dish. The sugar clings perfectly to the warm exterior and gives them that classic churro crunch.

13. Once cool enough to handle, I gently slide the shells off the cannoli forms.
14. Mix the : Filling
15. In a bowl, I combine the ricotta, mascarpone, powdered sugar, and vanilla until smooth. If I'm using chocolate chips, I fold them in gently at the end. For best texture, I chill the filling for about 10 minutes before piping.
16. Fill the : Shells
17. Using a piping bag (or a plastic bag with the corner snipped off), I fill each churro shell from both ends. You want it full but not overflowing. If I'm feeling extra, I'll dip the ends in more mini chocolate chips or even a little crushed pistachio.

## TIPS FOR SUCCESS

Drain the ricotta : Too much moisture can make your filling runny.

I let it sit in a mesh sieve or cheesecloth in the fridge for an hour or two if I have time.

Don't overfill the fryer : Fry a few shells at a time to keep the oil temperature steady and avoid soggy dough.

Use caution with hot oil : Always keep a close eye when frying and use long tongs to protect your hands.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-dessert-mash-up-that-stole-my-heart-homemade-churro-cannoli/>