

Easy Lemon Pie Cannolis with Marshmallow Fluff

Bright, tangy, creamy, and oh-so-crunchy-these



OVEN
425°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 (9-inch) round pie dough circles
- 1 egg
- 1 teaspoon water
- $\frac{3}{4}$ cup lemon curd
- $\frac{1}{2}$ cup marshmallow fluff
- 1 cup frozen whipped topping, thawed
- 1 teaspoon fresh lemon zest (optional)
- 1 teaspoon powdered sugar (for dusting)

DIRECTIONS

1. ? Prep the Pie Dough: Let dough sit at room temperature for 10 minutes to soften slightly.
2. Preheat oven to 425°F (218°C).
3. Spray cannoli forms with non-stick cooking spray.
4. ? Cut and Shape: On a lightly floured surface, cut out $\frac{4}{8}$ -inch circles from the dough.
5. Wrap each circle around a cannoli form, sealing edges with egg wash (1 egg + 1 tsp water).
6. ? Chill and Bake: Freeze formed cannoli shells for 10 minutes to help hold shape.
7. Bake for 10-12 minutes until golden and crisp.
8. Cool completely before removing from forms.
9. ? Make the Filling: In a bowl, mix lemon curd and marshmallow fluff until smooth.
10. Fold in whipped topping and optional lemon zest for brightness.
11. Chill the filling until ready to use.
12. ? Fill and Finish: Just before serving, pipe the chilled filling into cooled shells.
13. Dust lightly with powdered sugar for a sweet finish.

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

Original recipe: <https://chefmaniac.com/easy-lemon-pie-cannolis-with-marshmallow-fluff/>