

Lemon Meringue Pie Cannolis: Your Ultimate Summer Dessert

Lemon Meringue Pie Cannolis: A Burst of Tangy Sweetness for Summer!



OVEN
425°F

TIME
10 min

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INGREDIENTS

2 (9-inch) round pie dough circles (store-bought or homemade)

1 egg (for the egg wash)

1 teaspoon water (for the egg wash)

$\frac{3}{4}$ cup lemon curd (store-bought or homemade)

$\frac{1}{2}$ cup marshmallow fluff

1 cup frozen whipped topping, thawed (like Cool Whip)

1 teaspoon fresh lemon zest (optional, but highly recommended for enhanced flavor)

1 teaspoon powdered sugar (for dusting)

Cannoli forms (metal cannoli tubes are essential for shaping)

Non-stick cooking spray

Swaps and Notes:

Pie Dough: Store-bought refrigerated pie dough circles are a fantastic time-saver. If you prefer, you can use your favorite homemade pie crust recipe.

Lemon Curd: Good quality store-bought lemon curd works perfectly. If you're feeling ambitious, homemade lemon curd is always a treat!

Marshmallow Fluff: This provides the "meringue" sweetness and airy texture. Do not substitute with regular marshmallows.

Whipped Topping: Thawed frozen whipped topping (like Cool Whip) gives a light, stable base.

Freshly whipped cream can be used but will make the

filling more delicate and less stable; if using, fill just before serving.

Lemon Zest: Don't skip the fresh lemon zest! It truly brightens the flavor of the filling and enhances the tanginess.

Cannoli Forms: Metal cannoli tubes are essential for shaping the shells. You can find them at most kitchen supply stores or online.

Directions:

Prep the Dough: Allow the pie dough circles to thaw at room temperature for about 10 minutes. This makes them pliable and easier to handle without cracking.

Preheat and Prepare: Preheat your oven to 425°F (218°C). Lightly spray your cannoli forms with non-stick cooking spray.

Cut the Dough: On a lightly floured surface, carefully unroll one pie dough circle. Using a 4 1/2-inch round cookie cutter (or a knife and template), cut out circles from the pie crust. Re-roll scraps gently if needed to get more circles.

Form the Cannolis: Take one dough circle and wrap it around a prepared cannoli form, overlapping the edges slightly. In a small bowl, whisk together the egg and water to make an egg wash. Brush the overlapping edge with egg wash and press firmly to seal, ensuring there are no gaps. Repeat with the remaining dough circles and forms.

Chill and Bake: Place the wrapped cannoli forms on a baking sheet. Chill them in the freezer for 10 minutes. This quick chill helps the dough hold its shape. Transfer the baking sheet directly to the preheated oven and bake for 10-12 minutes, or until the pie dough shells are golden brown and crisp.

Cool and Remove: Remove the baked cannoli shells from the oven. Allow them to cool on the baking sheet for a few minutes. While still warm (but cool enough to handle), gently slide the baked shells off the cannoli forms. Be careful, as they can be delicate. Let the empty shells cool completely on a wire rack.

Prepare the Filling: While the shells cool, prepare the luscious filling. In a medium bowl, gently mix together the lemon curd and marshmallow fluff. Then, gently fold in the thawed frozen whipped topping and fresh lemon zest (if using) until just combined and airy. Avoid overmixing.

Fill the Cannolis: Transfer the prepared filling to a piping bag fitted with a large round tip (or a large freezer bag with a corner snipped off). Refrigerate the filling for at least 30 minutes to firm up slightly. Just before serving, pipe the chilled filling into the cooled cannoli shells, filling them from both ends to ensure they are full.

Final Touch: Arrange the filled cannolis on a serving platter. Dust generously with powdered sugar for a beautiful and sweet finish.

Serving and Storage:

Store unfilled shells in an airtight container at room temperature for up to two days, or freeze for up to one month.

Store filled cannolis in the refrigerator in an airtight container for up to 1-2 days, but be aware that the shells may soften over time.

Tips for Success:

Don't Overlap Dough Too Much: When wrapping the dough around the forms, overlap just enough to create a good seal. Too much overlap can make the shells thick.

Chill is Crucial: The chilling step for the wrapped dough forms is important for preventing the dough from sliding down the forms during baking and helps them hold their shape.

Don't Overbake Shells: Bake until just golden brown. Overbaking can make them brittle.

Cool Completely Before Filling: Ensure the cannoli shells are completely cooled before filling them; otherwise, the filling will melt and the shells will become soggy.

DIRECTIONS

- 1. Making :** Lemon Meringue Pie Cannolis involves a few key steps, but each one is simple and leads to a delicious result.
- 2. Prep the : Dough:** Allow the pie dough circles to thaw at room temperature for about 10 minutes. This makes them pliable and easier to handle without cracking.
- 3. Preheat and : Prepare:** Preheat your oven to 425°F (218°C). Lightly spray your cannoli forms with non-stick cooking spray.
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10. **Final :** Touch: Arrange the filled cannolis on a serving platter. Dust generously with powdered sugar for a beautiful and sweet finish.
11. **Serving and Storage:** Enjoy these Lemon Meringue Pie Cannolis fresh for the best texture and flavor. The shells will remain crisp longer if filled just before serving.
12. **Store unfilled shells** in an airtight container at room temperature for up to two days, or freeze for up to one month.
13. **Store filled cannolis** in the refrigerator in an airtight container for up to 1-2 days, but be aware that the shells may soften over time.
14. **Tips for Success: Don't Overlap Dough Too Much:** When wrapping the dough around the forms, overlap just enough to create a good seal. Too much overlap can make the shells thick.
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16. **Don't :** Overbake Shells: Bake until just golden brown. Overbaking can make them brittle.
17. **Cool :** Completely Before Filling: Ensure the cannoli shells are completely cooled before filling them; otherwise, the filling will melt and the shells will become soggy.
18. **Fill :** Just Before Serving: For the crispiest shells, fill the cannolis no more than an hour or two before serving.
19. **More Recipes You Will Love:** If you loved the refreshing and unique twist of these Lemon Meringue Pie Cannolis, you'll definitely want to explore some of my other favorite summery or no-bake dessert recipes:
20. For another fantastic no-bake summer treat, check out my [This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#).
21. If you're a fan of quick and delightful no-bake desserts, my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#) is always a hit.
22. For a refreshing drink to pair with your treats, my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#) is perfect.
23. And if you're gearing up for fall but love a good fruit-and-crust combo, my [These Caramel Apple Pie](#)

Cookies Are My Favorite Fall Treat in Bite-Sized Form are a must-try.

24. For a creamy, spiced no-bake delight, consider my This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat.
25. Final Thoughts: These Lemon Meringue Pie Cannolis are truly a summer delight, offering a fantastic blend of tangy lemon, sweet marshmallow, and a satisfyingly crunchy shell. They're elegant enough for a party yet approachable enough to make for an everyday treat. Give them a try, and let these delightful treats transport you to a blissful summer day!

SWAPS & NOTES

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If you're feeling ambitious, homemade lemon curd is always a treat!

TIPS FOR SUCCESS

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Don't Overbake Shells: Bake until just golden brown.

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

Original recipe: <https://chefmaniac.com/lemon-meringue-pie-cannolis-your-ultimate-summer-dessert/>