

## The Best Air Fryer Pistachio Cannoli: Crispy, Creamy & Quick

Cheat Air Fryer Pistachio Cannoli (Tortilla Wraps): Your Quick & Crispy Dessert Hack!



**OVEN**  
**350°F**

**TIME**  
**5-7 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 large flour tortillas  
2 tbsp butter, melted  
... cup sugar (granulated)  
1 tsp cinnamon  
1 cup ricotta cheese (whole milk ricotta recommended for creaminess)  
2 tbsp powdered sugar (confectioners' sugar)  
... cup pistachios, finely chopped  
... cup mini chocolate chips (optional)  
Optional drizzle: honey or extra crushed pistachios for garnish

#### Swaps and Notes:

**Flour Tortillas:** Large flour tortillas are essential for creating the "shells." Choose a brand that's pliable.

**Butter, Sugar & Cinnamon:** This trio creates the sweet, golden, and crispy exterior of the "cannoli shell."

**Ricotta Cheese:** Whole milk ricotta will give the creamiest, richest filling. Ensure it's fresh.

**Powdered Sugar (for filling):** Blends smoothly into the ricotta for sweetness.

**Pistachios:** Finely chopped pistachios add essential flavor, color, and crunch. You can lightly toast them for more intense flavor.

**Mini Chocolate Chips (Optional):** Add a classic cannoli flavor.

**Garnish (Optional):** Honey drizzle adds extra sweetness, while more crushed pistachios enhance the visual appeal and nutty flavor.

**Toothpicks (Optional):** Sometimes needed to secure the tortilla rolls while air frying.

**Directions:**

**Prepare Tortilla Shells:** Brush both sides of each large flour tortilla with melted butter. Then, sprinkle evenly with the cinnamon and granulated sugar mixture.

**Cut Tortilla Strips:** Cut each tortilla into thirds to create strips (you should get 3 strips per tortilla, for a total of 12 strips).

**Preheat Air Fryer:** Preheat your air fryer to 350°F (175°C).

**Roll & Secure Shells:** Roll each tortilla strip tightly into a cylinder shape, forming a cannoli-like shell. Secure the end with a toothpick if necessary to prevent it from unrolling during cooking.

**Air Fry Shells:** Arrange the rolled tortilla shells in a single layer in the air fryer basket. Do not overcrowd; cook in batches if needed. Air fry for 5-7 minutes, or until they are golden brown and crispy.

**Cool Shells:** Remove the shells from the air fryer and let them cool completely on a wire rack. They will crisp up further as they cool. Remove toothpicks once cool.

**Prepare Filling:** While the shells cool, prepare the delicious pistachio filling. In a medium bowl, mix the ricotta cheese and powdered sugar until completely smooth and creamy.

**Stir in Flavorings:** Stir in the finely chopped pistachios and mini chocolate chips (if desired) until well combined.

**Fill Cannolis:** Once the shells have cooled completely, carefully fill them with the pistachio mixture. You can use a piping bag (with or without a tip) for a neat look, or simply spoon the filling into the shells. Fill from both ends for even distribution.

**Garnish & Serve:** Optionally, drizzle with honey or sprinkle with extra crushed pistachios for garnish. Serve immediately and enjoy these delightful cheat cannolis!

**Tips for Success:**

**Roll Tortillas Tightly:** Rolling the tortilla strips tightly will help them maintain their cylinder shape during air frying.

**Secure with Toothpicks (If Needed):** If your tortillas don't hold their shape, a toothpick can be inserted before air frying. Remove carefully after cooling.

Don't Overcrowd Air Fryer: Cook in a single layer in batches for even crisping.

Cool Shells Completely: This is crucial! Filling warm shells will cause the ricotta mixture to melt and make the shells soggy.

Full-Fat Ricotta: Provides the creamiest, most stable filling.

## DIRECTIONS

1. Making these : Cheat Air Fryer Pistachio Cannoli is incredibly simple, with quick steps for forming and filling!
2. Prepare : Tortilla Shells: Brush both sides of each large flour tortilla with melted butter. Then, sprinkle evenly with the cinnamon and granulated sugar mixture.
3. Cut : Tortilla Strips: Cut each tortilla into thirds to create strips (you should get 3 strips per tortilla, for a total of 12 strips).
4. Preheat : Air Fryer: Preheat your air fryer to 350°F (175°C).
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12. **Tips for Success: Roll Tortillas Tightly:** Rolling the tortilla strips tightly will help them maintain their cylinder shape during air frying.
13. **Secure with : Toothpicks (If Needed):** If your tortillas don't hold their shape, a toothpick can be inserted before air frying. Remove carefully after cooling.
14. **Don't : Overcrowd Air Fryer:** Cook in a single layer in batches for even crisping.
15. **Cool : Shells Completely:** This is crucial! Filling warm shells will cause the ricotta mixture to melt and make the shells soggy.
16. **Full-: Fat Ricotta:** Provides the creamiest, most stable filling.
17. **Fresh : Pistachios:** For best flavor, use good quality pistachios. You can quickly toast them before chopping for enhanced nuttiness.
18. **Fill : Just Before Serving:** For the crispiest shells, fill the cannolis no more than an hour or two before serving.
19. **Serving Suggestions and Pairings:** These Cheat Air Fryer Pistachio Cannoli are a fantastic, fun, and easy dessert perfect for:
20. **Parties & : Gatherings:** A unique and impressive treat.
21. **Dessert : Bar:** Add them to a sweet spread.
22. **Sweet : Snack:** Enjoy with coffee or tea.
23. **Summer : Dessert:** Light and refreshing.
24. **For other delicious "cheat" or no-bake desserts,** check out my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#) or my [Air Fryer Caramel Apple Wontons](#) for another air fryer sweet treat.
25. **Storage and Leftover Tips:** Unfilled cannoli shells (air-fried tortilla wraps) can be stored in an airtight container at room temperature for up to 2-3 days to maintain crispiness. The ricotta filling can be made ahead and stored in an airtight container in the refrigerator for up to 2 days. Assemble the cannolis just before serving to ensure the shells remain crispy. Filled cannolis are best consumed immediately.

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

Original recipe: <https://chefmaniac.com/the-best-air-fryer-pistachio-cannoli-crispy-creamy-quick/>