



Ricotta Cannoli Scones

with Chocolate Chips & Icing



45min



2 Servings

If you're a cannoli fan, you know what to expect. Creamy ricotta, chocolate chips, and an ever-so-slight hint of orange...but with a twist. These cannoli-inspired scones bring the best of both worlds in flavor and texture. If you're one of the unlucky ones who has NOT had a cannoli, then this is only the beginning for you. We've got you covered! (2p-plan makes 8 scones; 4p-plan makes 16 scones)

WHAT WE SEND

- 1 orange
- 4 oz ricotta ⁷
- 2 (5 oz) self-rising flour ¹
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 3 oz chocolate chips ^{6,7}
- 5 oz confectioners' sugar

WHAT YOU NEED

- ½ cup milk + more for brushing ⁷
- vanilla
- kosher salt
- 6 Tbsp butter ⁷
- all-purpose flour ¹

TOOLS

- rimmed baking sheet
- box grater or microplane

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 350kcal, Fat 14g, Carbs 52g, Protein 6g



1. Combine wet ingredients

Preheat oven to 425°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

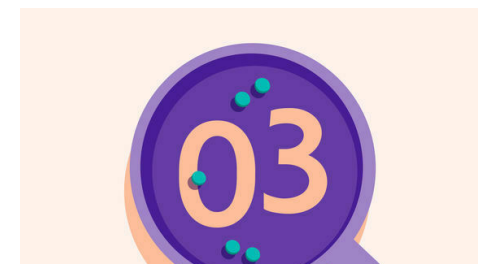
Into a medium bowl, finely grate 2 **teaspoons orange zest**. Stir in **ricotta**, ½ **cup milk**, and 1 **teaspoon vanilla** until combined.



2. Combine dry ingredients

In a large bowl, stir to combine **self-rising flour**, ⅓ **cup granulated sugar**, 1 **teaspoon cinnamon**, and ½ **teaspoon salt**. Cut 6 **tablespoons cold butter** into ½-inch pieces. Using your fingers, rub butter into flour mixture until it resembles a coarse meal.

Stir in **chocolate chips**, then stir in **ricotta mixture** until just combined and a shaggy dough forms.



3. Shape dough & bake

On a **lightly floured** work surface, gently knead **dough** until a ball forms. Shape into a large disk (about 6-inches wide). Cut into 8 equal wedges; place 1 inch apart on prepared baking sheet. Brush tops with **milk** and sprinkle with **granulated sugar**.

Bake on center oven rack until tops are golden-brown and bottoms are browned, 14–16 minutes.



4. Make icing & serve

Let **scones** cool completely. In a small bowl, stir to combine ¼ **cup confectioners' sugar** with 1 **tablespoon water**.

Serve **cannoli scones** with **icing** drizzled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!