

## Cannoli cream (use to top berries or in chocolate cups)

### Ingredients

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1 c whole milk ricotta cheese  
1 1/4 c heavy (whipping) cream  
1 t cinnamon  
1/2 c powdered sugar

### Instructions

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<p>Needed: 2 metal bowls, one cold (place in fridge or freezer for 15 minutes)</p><p>In one bowl (not the cold one) mix 1 c ricotta cheese with 1/4 c heavy cream. Place in fridge to chill.</p><p>In cold bowl whip together 1 c heavy cream, 1/2 c powdered sugar, 1 tsp cinnamon. Whip until medium-stiff peaks form. Carefully blend in the ricotta mix, return to fridge to chill (about 30 minutes). This can be made the night before as well. (If you like the berry cream sweeter, add more powdered sugar before blending in ricotta cheese.)</p><p>For berries and cream, place assorted berries into serving dish and top with a dollop of berry cream mixture. Serve immediately.</p><p>For chocolate cups, pipe cream into cups and top with fruit (raspberries,

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blueberries, blackberries, mandarin oranges). If you don't have a piping bag, snip a small corner off a freezer bag and use that instead.</p>