

Cannoli Dip

1/2 cup whole milk ricotta cheese, drained
1/2 cup mascarpone cheese
2/3 cup powdered sugar
1/2 teaspoon vanilla
1/2 teaspoon cinnamon
1/4 cup mini chocolate chips
Big Pinch of orange zest

Gently stir cheeses, powdered sugar, vanilla and cinnamon in a bowl to combine. Do not over stir as mixture can become runny. Fold in chocolate chips and orange zest.

Serve with cinnamon sugar pita chips, graham crackers or Nilla Wafers.

Cinnamon Sugar Pita Chips

2 pita round 2tbsp butter melted 2 tsp granulated sugar 1/2 tsp ground cinnamon

Preheat oven to 350 degrees.

Line a baking sheet with aluminum foil or parchment paper and lightly spray with cooking spray.

Cut each pita into eight equally-sized wedges, and separate top and bottom layer at the seam.

In a small bowl, stir together melted butter, sugar and cinnamon.

Brush both sides of each pita wedge with butter mixture and place on baking sheet in a single layer.

Bake 6-8 minutes, or until wedges have crisped up to your liking. Check often as they burn quickly! Let cool and enjoy.

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