

## MINI AMARETTO CANNOLIS

*This iconic Italian dessert, which typically involves making dough from scratch and fussy deep-frying, is streamlined here using packaged pie crust dough baked on the Traeger. You can make both the filling and the shells several hours ahead, but fill them shortly before serving.*

### **For the filling:**

1 15-ounce container ricotta cheese (see **Note** below), such as Sorrento or Miceli's  
1/2 cup powdered sugar  
1 teaspoon vanilla extract  
1 tablespoon amaretto or other nut- or almond-flavored liqueur  
Pinch of salt

### **For the shells:**

1/4 cup granulated sugar  
1 teaspoon ground cinnamon  
1 14.1 ounce refrigerated pie crust dough, or your own homemade pie crust dough

### **To finish:**

Mini chocolate chips, chopped almonds, hazelnuts, or pistachios, or candied orange peel, and/or sweetened whipped cream  
Powdered sugar

**Make the filling:** In a medium mixing bowl, combine the ricotta, powdered sugar, vanilla, liqueur, and salt and whip to mix. (An electric mixer works best.) Transfer to a large resealable plastic bag and refrigerate until needed.

**Make the shells:** Combine the granulated sugar and cinnamon in a small bowl. On a lightly floured surface, roll out the pie crust dough according to the package directions. Sprinkle evenly with the sugar and cinnamon mixture. Using a 3-inch cookie or biscuit cutter, cut out as many rounds as you can. Tuck the rounds into the wells of an ungreased muffin tin. (Use a mini muffin tin or a regular sized muffin tin.)

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 400 degrees F and preheat, lid closed, for 10 to 15 minutes.

Put the muffin tin on the grill grate. Bake the shells for 10 to 12 minutes, or until golden brown. Let cool slightly, then remove the shells to a wire rack to cool

completely. Snip a corner off the filling bag and pipe the filling into the shells shortly before serving. (If you fill them too early, the shells will get soggy.) Top with one or more of the toppings suggested above, then dust lightly with powdered sugar.

**Note:** If the ricotta seems watery, upend the container into a large coffee filter or square of cheesecloth set in a strainer and let drain in the kitchen sink for several hours. Then proceed with the recipe.