



PREP: 30 min
COOK:
SERVES: 12

Rainbow Sprinkle Cannoli

The perfect dessert to impress your guests, with very little effort required! Simply buy pre-made cannoli shells and dress them up with sprinkles for an easy summer treat.

Ingredients

Cannoli Shells

Store bought Cannoli shells
100g white chocolate
Queen Purple Food Colour Gel
2 tsp vegetable oil
Unicorn Confetti Sprinkles

Filling

120g white chocolate
150g cream cheese
2/3 cup (160ml) thickened cream
1/4 cup (40g) icing sugar mixture
Queen Strawb'ry & Cream Flavour for Icing

Method - Cannoli shells

STEP 1

Melt chocolate in a small microwave-safe bowl in 30 second increments, mixing well in between. Combine 2 drops Purple Food Colour and vegetable oil in a small bowl and add to melted chocolate, mixing to incorporate. Dip ends of cannoli shells into chocolate and place on baking paper. Sprinkle with Unicorn Confetti sprinkles and pop into the fridge or freezer until set.

Method - Filling

STEP 1

Melt chocolate in a small microwave-safe bowl in 30 second increments, mixing well in between. Place cream cheese medium bowl and using a hand mixer, beat until smooth and fluffy. Add white chocolate and beat to incorporate.

STEP 2

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Ingredients

Queen Food Colour Gels in Blue & Hot Pink

Method - Filling

In a separate bowl, whip cream, icing sugar and Strawb'ry & Cream to firm peaks. Add whipped cream to chocolate mixture and briefly mix to combine. Split into 3 bowls and colour one with Pink Food Colour Gel, the next with Blue Food Colour Gel and leave the last one plain.

STEP 3

Spoon into piping bags fitted with a star tip and pipe into both ends of cannoli to fill.

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