

Chocolate Cannoli

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 teaspoons unsweetened baking cocoa powder
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 3 tablespoons olive oil
- 1 teaspoon white wine vinegar
- 1/2 cup Marsala wine
- 1 large egg separated, (you will need the egg white only)
- metal cannoli tubes
- 2 quarts vegetable oil for frying

Directions:

In a large bowl, whisk together the flour, sugar, cocoa, cinnamon and salt. Stir in the oil, vinegar, and enough wine to make a soft dough. Turn the dough out onto a lightly floured surface and knead until smooth and well blended, about 2 to 5 minutes. Shape dough into a ball. Cover with plastic and let rest in the refrigerator from 2 hours to overnight.

Cut the dough into two pieces. Keep the remaining dough covered while you work. Lightly flour a large work surface and roll the dough until the dough is about 1/16 to 1/8" thin. The dough must be thin to fry up light and crispy. You can use a pasta machine or pasta roller to roll out the dough so that it is thin enough. Cut out dough into 3 to 5-inch circles.

Roll a dough round each cannoli tube and dab a little egg white on the dough where the edges overlap. Press well to seal.

In a deep, heavy cast iron pan, pour enough oil to reach a depth of 3 inches or use an electric deep-fryer and follow the manufacturer's directions.

Carefully lower two cannoli tubes into the hot oil. Do not crowd pan.

Fry the shells until golden, about 2 minutes, turning so they brown evenly.

Lift cannoli tubes with a wire skimmer or large slotted spoon out of oil. Using tongs, grasp the cannoli tubes at one end. Very carefully remove cannoli tube with the open sides straight up and down so that the oil flows back into the pan. Place the tube on paper towels to drain. Repeat with remaining tubes. While they are still hot, grasp tubes with a pair of tongs to remove shells from cannoli tubes. Place shells on cooling rack until ready to fill.

