

CANNOLI DIP

Ingredients

8 ounces cream cheese

1 (15- or 16-ounce) tub ricotta cheese (2 cups)

1 cup powdered sugar

1 tsp vanilla extract

$\frac{1}{8}$ tsp ground cinnamon

$\frac{1}{2}$ cup plus 2 Tbsp mini dark chocolate chips, divided

Dippers: waffle crisps, graham crackers, waffle cone pieces, fresh fruit

Directions

1. Place cream cheese and ricotta cheese on the counter and let sit at room temperature for 20 to 30 minutes.
2. Drain and discard any excess liquid sitting on top of the ricotta. Transfer the ricotta and cream cheese to a medium bowl. Add powdered sugar, vanilla extract, and ground cinnamon; whisk until smooth and creamy. Fold in $\frac{1}{2}$ cup of the mini dark chocolate chips.
3. Transfer to a serving bowl and smooth out the top. Sprinkle with the remaining 2 tablespoons mini chocolate chips.
4. Serve with desired dippers.

*Note: can be made ahead and refrigerated for up to 1 week.
Serve cold