



## **Cannoli Dip**

1/2 cup whole milk ricotta cheese, drained  
1/2 cup mascarpone cheese  
1/2 cup and 2 tablespoons powdered sugar  
1/4 teaspoon vanilla  
1/4 teaspoon cinnamon  
orange zest to taste  
1/4 cup mini chocolate chips

Gently stir cheeses,, powdered sugar, vanilla and cinnamon in a bowl to combine. Do not over stir as mixture can become runny. Add a bit of zest, stir in and taste before adding more. Stir in chocolate chips.

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

## **Cinnamon Sugar Pita Chips**

1 pita round  
1 tbsp butter melted  
1 tsp granulated sugar  
1/4 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 8-12 minutes, or until wedges have crisped up to your liking. Check often as they burn quickly!

Let cool and enjoy!