



## **Caramel Chocolate Cannoli's**

**Serves**

**6-8**

**1 package of Girl Scout Caramel Cookies**

**1 container of Ricotta (Narragansett Creamery is the best for this)**

**¼ cup confectioners' sugar sifted**

**1 tsp vanilla extract**

**¼ tsp almond extract**

**1 tbsp grated orange zest**

**1 cup chocolate ganache (recipe follows)**

**1 package of mini chocolate chips**

**(Ghirardelli) Bittersweet**

**1 jar of salted caramel sauce**

**(Ghirardelli)**

**Chocolate Ganache recipe:**

**8 ounces by weight of dark chocolate bits**

**1/3 cup heavy cream**

**1 tsp vanilla**

**extract**

**For the Ganache:**

- 1. Place the chocolate in a bowl, add the cream and microwave or gently heat on the stove using a whisk to make it smooth, add the vanilla and set aside.**
- 2. For the Ricotta Topping: In a bowl, add the ricotta, sugar, the two extracts orange zest and mix well. Add ½ cup of the mini bits and mix well.**
- 3. Take each cookie and spread the now thickened ganache on each one neatly.**
- 4. Next add a neat dollop of the ricotta mixture, sprinkle a few more mini bits on top and drizzle the Salted Caramel Sauce over.**



## **Toast Yay Trifle**

**Serves**

**6-8**

**1 package of Toast Yay Cookies**

**1 cup strong espresso**

**1 tsp vanilla extract**

**1 cup chocolate sauce (Ghirardelli  
makes a good one)**

**¼ cup cocoa powder**

**½ cup hot cocoa mix**

**1 cup mascarpone cheese soften.**

**1 cup heavy cream then whipped.**

**¼ cup confectioners' sugar sifted.**

**1 tsp vanilla extract**

**Champagne coupe glasses**

- 1. Combine the espresso and extract together and set aside.**
- 2. Combine half the cocoa powder, and half the hot chocolate powder, mascarpone the whipped cream and confectioners' sugar and mix well add the vanilla and set aside.**
- 3. To assemble, quickly dip each cookie in the espresso and place two of them in the bottom of the glass. Sprinkle with the remaining cocoa powder and hot cocoa mix.**
- 4. Drizzle with chocolate sauce then a bit of the filling then top with two more cookies then the filling. Drizzle with a little more cocoa and hot chocolate mix. Top with chocolate sauce.**