



# Cannoli Filling

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Servings: 5.7

Serving Size: 1/4 cup

Protein Per Serving: 0.7 g protein

## Ingredients:

- 130 g Cauliflower, raw florets, steamed and cooled
- 60 g Cambrooke Cream Cheese, room temperature
- 1/2 tsp Vanilla Extract
- 1/4 c Sugar, Powdered (Confectioners)
- 1 tsp Orange Peel (zest), fresh
- 2 tsp Orange Juice, fresh
- 1/2 c CocoWhip Coconut milk Thawed Frozen Dessert Topping, lightly packed
- 30 g Semi-Sweet Chocolate Mini Chips

## Directions:

1. In a food processor with a fitted blade, add the cooked cauliflower with the cream cheese. Pulse until texture resembles ricotta cheese, about six times. Scrape in between pulses.
2. Add the vanilla, powdered sugar, orange zest, and orange juice. Pulse to combine. Pour into a medium bowl. Add the coco-whip and gently fold just until combined. Add mini chocolate chips and fold into the filling. Refrigerate for 4 hours or overnight. Filling is ready to use.

Serve with low protein graham crackers, or in a low protein cannoli shell.