



# Cannoli Icing

Stir toasted pistachios, chocolate chips and mascarpone into vanilla icing for a to-die-for frosting to cover a sheet cake.

Servings: 60 servings

### Ingredients:

INGREDIENT	WEIGHT	MEASURE
Pistachios, shelled, chopped	3 oz	2/3 cup
Gold Medal™ Ready-To-Spread Vanilla Crème Icing (11216)	1 lb 14.00 oz	3 cups
Mascarpone cheese	1 lb 8.00 oz	3 cups
Semi-sweet chocolate chips	4.50 oz	3/4 cup

### Nutrition Information:

**Serving Size:** 1 serving  
Calories : 100 / Calories from Fat : 50 /

**% Daily Value:**  
Total Fat : 6g 9% /  
Saturated Fat : 3g 15% / Trans Fat : 0g /  
Cholesterol : 10mg 3% / Sodium : 35mg 1% /  
Total Carbohydrate : 12g 4% /  
Dietary Fiber : 0g 0% / Sugars : 11g /  
Protein : 0g /  
Vitamin A : 0% 0% / Vitamin C : 0% 0% /  
Calcium : 0% 0% / Iron : 0% 0% /

**Exchanges:** 0 Starch/ 0 Fruit/ 1 Other Carbohydrate/  
0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/  
0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/  
1 Fat/

**Carbohydrate Choice:** 1

\*Percent Daily Values are based on a 2,000 calorie diet.  
Nutrition values are calculated using the weights of ingredients.

### Instructions:

#### TOASTED PISTACHIOS

- Place chopped pistachios nuts onto a parchment-lined half sheet pan.
- Bake as directed below and allow to cool.

BAKE:	TEMP	TIME
Convection Oven*	300°F	5-7 minutes
Standard Oven	350°F	8-9 minutes

\*Rotate pans baked in a convection oven one-half turn (180°) 3 minutes of baking.

#### ICING

- Place vanilla icing in mixer bowl with whisk attachment and mix on medium speed for 5 minutes until icing is light and fluffy.
- Stop mixer, scrape bowl and paddle; add pistachios, cheese and chocolate chips.
- Mix on medium speed for 45 seconds or until well combined.
- Use icing immediately, refrigerate or freeze until needed.

#### TIPS

- Tip: Recipe amount will cover 1 full sheet cake or 130 cupcakes (with .5 oz of icing per cupcake).