



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

STRAWBERRY CANNOLI CREPES

1 carton (15 ounces) part-skim ricotta cheese
1 package (8 ounces) light cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract

½ cup mini chocolate chips
1 cup heavy whipping cream, whipped, or 1 container (8 ounces) frozen whipped topping, thawed
1 ½ pounds fresh strawberries, chopped
1 package (5 ounces) prepared crepes

1. In medium bowl, blend ricotta, cream cheese, powdered sugar, and vanilla until smooth. Stir in chocolate chips.
2. Fold in whipped cream. Cover and chill.
3. Just before serving, divide cream filling evenly among 10 crepes; spread over crepes leaving ½ inch border.
4. Sprinkle about 1/3 cup of the strawberries over half of each crepe.
5. Starting on the half with strawberries, roll up crepes jellyroll style.
6. Place on serving plate. Top with remaining strawberries. Dust with powdered sugar, if desired.

Makes 10 crepes.

