Recipe Details

Recipe Name - Cannoli Chips & Dip

Recipe Steps -

Ingredients

Cannoli Chips:

- 9 corn tortillas
- 1/4 cup balsamic glaze
- 1 tsp date paste
- 1 tsp pure maple syrup
- Cinnamon for sprinkling on top

Cannoli Dip:

- 2 Cups Unsweetened plant milk, such as oat or almond
- 1 Tbsp Nutritional Yeast
- Juice of 1 lemon
- Zest of 1 lemon
- 1/4 cup organic Lucuma powder
- 2 Tbsp pure maple syrup
- 1 1/2 Tbsp Agar Agar Powder

Instructions

Cannoli Chips:
1. Place balsamic glaze, date paste, and maple syrup in a small saucepan, heat to a low boil, shut off immediately, and remove from the hot burner.
2. Brush the glaze mixture on the tortillas, one at a time, while stacking them on top of one another. When each tortilla has been brushed with glaze, cut it into triangles (I cut mine into 6, you will yield 48 chips when you are done).
3. Place each triangle into a parchment-lined cookie sheet and sprinkle with cinnamon to taste.
4. Bake at 350 degrees for 10 minutes. If not using a convection oven, you should bake at 375 degrees.

Cannoli Dip:
1. In a medium-sized saucepan, mix together all ingredients.
2. Very slowly, bring mixture to a light boil, stirring occasionally. Simmer for 5 minutes, whisking most of the time.