



Recipes

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Easy Pumpkin Cannoli with Orange Glaze

Serves 5

Ingredients:

- 10 Mission® 6" White Corn Tortillas (10600)
- 1/2 cup melted Butter
- 1/2 cup Granulated Sugar
- 1 1/2 cups canned Easy Pumpkin Pie Mix
- 1 1/2 cups Heavy Whipped Cream
- 1 box Cook and Serve Vanilla Pudding Mix

Directions:

1. Preheat oven to 350° F. Brush the Mission® flour tortillas on both sides with melted butter. Roll the buttered tortillas loosely over cannoli forms and place on a parchment lined baking sheet. Sprinkle with sugar. Repeat until all the tortillas have been rolled and sugared.
2. Bake the shells for 8-10 minutes or until golden. Carefully remove the cannoli forms from the shells. Set aside to cool.
3. In a saucepan over medium heat, combine the pumpkin pie mix, heavy whipping cream and vanilla pudding.
4. Cook for 5 minutes stirring constantly until thickened. Set aside to cool. Refrigerate for 2 hours. Filling can be made a day ahead.
5. Place pumpkin filling in a pastry bag with a large open end. Fill the cooled cannoli shells. Cannolis can also be filled by carefully spooning in the chilled mixture.
6. Place on a serving tray, top with Orange Glaze and garnish with whipped cream.





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Orange Glaze

Serves 1

Ingredients:

1/4 cup Orange Juice

1/2 lbs. Confectioners Sugar

Directions:

1. Whisk together until smooth.