

ORANGE RICOTTA TARTS

(enough for 16)

2 lbs. Ricotta
1 Cup Sugar
1/2 Cup chopped Candied orange & citron peel.

CANNOLI SHELLS

(enough for 8)

2 Cups flour
7 Tablespoons butter
1/2 Cup sugar
1 egg and 1 egg yolk
Large pinch salt
Little grated lemon rind.

Must not be beaten or stirred too much or will become too elastic. Let stand 1 hr. wrapped in linen towel.

Roll out to 1/4 in. thickness. Cut 8 - 4 in. squares. Roll each square around tube overlapping. Place seam side up on cookie sheet. Refrigerate 30 minutes. Bake 8 to 10 minutes at 375 degrees until golden brown. Let cool ... Remove forms Fill