



## Samoas-Style Cannoli Cones



1/4th of recipe (1 cone): 163 calories, 5.5g total fat (3.5g sat fat), 141mg sodium, 21.5g carbs, 1g fiber, 12.5g sugars, 7g protein

**SmartPoints®** value 7\*

**Prep:** 10 minutes    **Cook:** 5 minutes

Tagged: [Dessert Recipes](#), [Meatless Recipes](#), [30 Minutes or Less](#), [Four or More Servings](#)

### Ingredients

2 tbsp. shredded sweetened coconut  
1 cup light/low-fat ricotta cheese  
2 no-calorie sweetener packets (like Truvia)  
1/4 tsp. coconut extract  
1/8 tsp. vanilla extract  
1 1/2 tbsp. mini semi-sweet chocolate chips  
4 sugar cones  
2 tsp. fat-free, low-fat, or light caramel dip ([like the kinds by Marzetti](#))

### Directions

Bring a skillet sprayed with nonstick spray to medium heat. Cook and stir coconut until lightly browned, about 3 minutes.

In a medium bowl, combine ricotta, sweetener, coconut extract, and vanilla extract. Mix until uniform.

Stir in half of the toasted coconut and 1 tbsp. chocolate chips. Spoon mixture into cones.

Evenly top cones with remaining toasted coconut and 1/2 tbsp. chocolate chips. Drizzle with caramel.

MAKES 4 SERVINGS

**HG Tip:** If needed, microwave caramel in a small microwave-safe bowl for 10 seconds, or until easy to drizzle.

**HG Alternative:** For fancy cones with minimal effort, pipe the mixture into the cones. Just transfer the filling mixture to a large plastic bag and squeeze it down toward a bottom corner. Snip off that corner with scissors, creating a hole for piping the mixture.

**SmartPoints®** value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints®** values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The **SmartPoints®** values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints®** trademark.