



## 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

[Click for WW Points® value\\*](#)

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



More: [Dessert Recipes](#), [Vegetarian 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.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

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

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.