



## Cannoli Cake with Creamy Ricotta Filling

& Chocolate Glaze



1,5h



2 Servings

This cake channels all of the best flavors of cannoli into a tender cake that is lovingly layered with a creamy mascarpone-ricotta filling studded with chocolate chips and a dash of cinnamon. A sweet glaze tops it all off, coating the cake in a glistening layer of buttery chocolate. (2-p plan serves 9; 4-p plan serves 16.)



## What we send

- 3 oz mascarpone <sup>7</sup>
- 4 oz ricotta <sup>7</sup>
- 5 oz confectioners' sugar
- ¼ oz ground cinnamon
- 6 oz chocolate chips <sup>6,7</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 1 orange
- 5 oz granulated sugar
- ¼ oz baking powder

## What you need

- kosher salt
- 6 Tbsp butter (plus more for greasing) <sup>7</sup>
- 1 large egg <sup>3</sup>

## Tools

- 8-inch square baking pan
- microplane or grater
- microwave

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 330kcal, Fat 15g, Carbs 46g,  
Protein 3g



### 1. Make ricotta filling

Preheat oven to 350°F with a rack in the center. In a medium bowl, combine **mascarpone** and **3 tablespoons ricotta**, whisking until smooth. Add **¾ cup confectioners sugar**, **½ teaspoon cinnamon**, and **a pinch of salt**, whisking until combined. Finely chop **¼ cup chocolate chips**, then stir into filling. Cover and place in the refrigerator to chill until step 5.



### 4. Cut cake in half

Once **cake** is cool, turn cake out onto a cutting board; cut in half, making two rectangles. Place **2 tablespoons butter** in a small microwave-safe bowl and set out to soften at room temperature until step 6.



### 2. Make cake batter

Generously **butter** an 8-inch square baking pan; dust with **flour**; shake out excess. Finely grate **orange zest** into a medium bowl. To bowl, add **1 large egg**, **½ cup granulated sugar**, and **4 tablespoons melted butter**; whisk to combine. Stir in **¾ cup cup water**; add **remaining flour**, **¾ teaspoon each of baking powder and cinnamon**, and **¼ teaspoon salt**; whisk to combine.



### 5. Assemble cake

Place **one cake layer** on a cake stand or serving platter. Spread **ricotta filling** over top of the cake in an even layer, leaving a ½-inch border. Top with **second cake layer**. Cover and place in the refrigerator to chill for 30 minutes.



### 3. Bake cake

Transfer **cake batter** to prepared baking pan; smooth into an even layer with a spatula (batter will be about ½-inch thick). Bake on center oven rack until deeply golden and a toothpick inserted in center comes out clean, 18–22 minutes. Remove from oven. Set cake aside in baking pan and let cool completely, about 30 minutes.



### 6. Make glaze & serve

Add **remaining chocolate chips** to microwave-safe bowl with **softened butter**. Microwave on 50% power in 10 second bursts, stirring, until melted and mixture is smooth. (Or melt chocolate and butter in a small saucepan over low heat.) Spoon **chocolate glaze** over **chilled cake**; spread over top and sides with a spatula to smooth. Let stand until glaze is firm, 10–15 minutes. Enjoy!