



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. (2p-plan serves 9; 4p-plan serves 16—nutrition reflects 1 slice)

What we send

- 3 oz mascarpone ²
- 4 oz ricotta ²
- 2 (2½ oz) confectioners' sugar
- ¼ oz ground cinnamon
- 2 (3 oz) chocolate chips ^{2,3}
- 5 oz all-purpose flour ⁴
- 1 orange
- 5 oz granulated sugar
- ¼ oz baking powder

What you need

- kosher salt
- 6 Tbsp butter (plus more for greasing) ²
- 1 large egg ¹

Tools

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

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 370kcal, Fat 20g, Carbs 46g, Protein 4g



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!