# Cannoli Cake



Adapted • Shared by Steve J

## Ingredients

- 3 box of french vanilla cake mix
- 3 cup of milk
- 6 sticks of butter divided
- 9 eggs
- 3 tsp cinnamon
- 3 tsp cocoa powder
- 42 oz can of sweetened condensed milk
- 24 oz of mascarpone
- 1.5 cup of ricotta
- 3 tsp vanilla
- 1.5 cup of heavy cream
- 3 cup powdered cugar
- Mini chocolate chips
- Crushed waffle cones of cannoli shells

## Instructions

1. In a bowl add cake mix (disregard box directions), 1 stick of butter melted, milk, cinnamon, eggs, and blend until combined.

2. Spray a 9 x13 with nonstick spray or grease with butter. Bake at 350°F for 28 minutes.

3. Mix together sweetened condensed milk with 1 tsp of cocoa powder and whisk.

4. As soon as you remove cake from oven poke holes 3/4 of the way through with the back of a wooden spoon. Pour the milk mixture over the top of the cake then sprinkle over a handful of mini chocolate chips.

5. Cover and refrigerate a couple hours before frosting.

6. To make the frosting blend mascarpone & 1 stick of softened butter for a few minutes, add ricotta & vanilla and blend another couple minutes, then add heavy cream and blend another couple minutes. Slowly add in powdered sugar and blend!

7. Frost the cake after a couple hours and top with more mini chocolate chips & crushed of waffle cones or cannoli shells!

## Notes

All the best flavors of a cannoli, carefully combined in order to make the absolute most delicious easy to

prepare cannoli poke cake. This is a show stopping cake that I have been making for years for every occasion. Perfect for Christmas festivities, Thanksgiving, Easter, baby showers, birthday parties; basically any event you need a crowd pleasing show stopper! The creamy whipped topping is made with mascarpone, butter, ricotta, vanilla, heavy cream, and powdered sugar. Then that is topped with mini chocolate chips and waffle cone pieces, to give you that true cannoli experience.