Cannoli Cake

Adapted • Shared by Steve J



Ingredients

- Cannoli Cake
- 1 can sweetened condensed milk divided
- 115 oz container ricotta cheese
- 116 oz container mascarpone
- 2 teaspoons vanilla extract
- 1/2 teaspoon cinnamon
- 1 cup powdered sugar

Instructions

1. Bake white cake mix made according to package directions
2. Add Mini chocolate chips
3. Once the cake has cooled poke holes over the top. Reserve 1/2 c of the condensed milk and pour the rest over the cake.
4. Let the cake rest for 1/2 hour to allow the condensed milk to absorb.
5. Make the cannoli cream by mixing the ricotta, mascarpone, vanilla and cinnamon. When combined start adding the powdered sugar then remaining condensed milk. Spread the cream over top of the cake and sprinkle with chocolate chips and more powdered sugar. Refrigerate an hour or two before serving.

Notes

Source: Facebook
Author: Facebook