



Name

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Recipe Title

Cannoli Cupcake

Recipe Ingredients

Vanilla Cupcakes:

2 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3 large eggs
2 cups sugar
1 cup oil
2 teaspoons vanilla extract
1 cup sour cream

Chocolate Chip Cannoli Cream:

16 ounces whole milk ricotta cheese
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/2 cup mini semisweet morsels

Fresh Whipped Cream:

2 cups heavy whipping cream
1/4 cup sugar
1 cup mini semisweet morsels, for garnishing

Recipe Instructions

For the cupcakes: Preheat the oven to 350 degrees F. Line regular sized cupcake pans with 24 liners. Sift the flour, baking powder, baking soda, and salt in a bowl. Set aside. In a mixing bowl fitted with a whisk attachment, beat the eggs and sugar until light in color and fluffy. Scrape down the sides of the bowl. Add the oil and vanilla. Mix until incorporated. Add the sour cream. Mix until just incorporated. Add the dry ingredients to the wet mixture, and mix until just blended. Fill the cupcake liners three-quarters full with batter and bake until baked through and golden brown, 18 to 22 minutes. Cool completely.

For the cannoli cream: In a mixing bowl fitted with the whisk attachment, beat the ricotta, confectioners' sugar, and vanilla on medium speed for about 5 minutes. Stir in the mini morsels. For the whipped cream: Beat the cream and sugar together in a mixing bowl fitted with a whisk attachment until the cream is whipped.

To assemble: Using a small knife, cut on an angle directly into top of the vanilla cupcake in a circular pattern, staying within the perimeter of the top, removing the inside of the cupcake in one piece. Using a spoon or small scoop, fill the inside of the cupcake with Chocolate Chip Cannoli Cream. Place the top of the cupcake back on, putting a little pressure so that the top is pressed into the cream, holding it in place. Top with a dollop of Fresh Whipped Cream and garnish with mini morsels.

