
Cannoli Cake

Darlene Olsen

Nettles Island Cooking in Paradise - 2014

1 box (13x9-inch size) white or French Vanilla cake mix

1 can white or French Vanilla frosting

2 cups ricotta cheese

1 cup heavy cream, whipped

1 1/2 teaspoons vanilla

3 tablespoons sugar

2 tablespoons minced candied fruit

1/2 cup semi-sweet chocolate bits

Prepare the cake (two round nine-inch pans or one 13x9-inch baking dish) according to package directions.

In a bowl, beat the Ricotta cheese. Fold in the whipped cream, vanilla, sugar and candied fruit until well blended. Mix in the chocolate bits.

Spread the Ricotta cheese mixture between the cake layers (if using the rectangular cake, cut in half).

Assemble the cake and frost with the icing.

(You can substitute two tablespoons of sugar for the candied fruit if desired.)

Dessert

Per Serving (excluding unknown items): 1840 Calories; 152g Fat (73.8% calories from fat); 60g Protein; 61g Carbohydrate; 0g Dietary Fiber; 575mg Cholesterol; 504mg Sodium. Exchanges: 8 Lean Meat; 1/2 Non-Fat Milk; 25 1/2 Fat; 2 1/2 Other Carbohydrates.