

Dessert

Marvelous Cannoli Cake

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Servings: 12

Preparation Time: 30 minutes

Bake Time: 25 minutes

1 package (18 1/4 oz) French vanilla cake mix

FILLING

1 carton (16 oz) ricotta cheese

1/2 cup confectioner's sugar

2 teaspoons ground cinnamon

1 teaspoon almond extract

1 teaspoon rum extract

1 teaspoon vanilla extract

2 ounces semisweet chocolate, finely chopped

FROSTING

2 cartons (8 oz) Mascarpone cheese

3/4 cup confectioner's sugar

1/4 cup whole milk

2 teaspoons almond extract

1 teaspoon vanilla extract

1 cup almonds, sliced

2 tablespoons miniature semisweet chocolate chips

Prepare and bake the cake mix according to package directions, using two greased and floured 9-inch round baking pans.

Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a large bowl, combine the ricotta cheese, confectioner's sugar, cinnamon, almond extract, rum extract and vanilla extract. Stir in the chocolate.

In another bowl, beat the Mascarpone cheese, confectioner's sugar, milk, almond extract and vanilla extract until smooth. Cover and refrigerate the filling and frosting until the frosting reaches a spreading consistency.

Place one cake layer on a serving plate. Spread with one cup of the filling.

Top with the second cake layer. Spread the remaining filling over the top of the cake to within one inch of the edges.

Frost the sides and top edge of the cake with two cups of the frosting.

Press almonds into the sides of the cake.

Pipe the remaining frosting around the edges on top of the cake.

Sprinkle the chocolate chips over the top.

Refrigerate until serving.

Per Serving (excluding unknown items): 205 Calories; 13g Fat (53.8% calories from fat); 5g Protein; 19g Carbohydrate; 1g Dietary Fiber; 18mg Cholesterol; 25mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.