



Chocolate Cannoli Sandwich Cookies

READY IN



165 min.

SERVINGS



16

CALORIES



482 kcal

DESSERT

Ingredients

- 0.3 teaspoon baking soda
- 1.5 cups confectioners' sugar
- 1.5 cups flour all-purpose
- 0.7 cup granulated sugar
- 0.5 cup brown sugar light packed
- 12 ounces mascarpone cheese
- 1.5 cups roasted pistachios unsalted chopped
- 0.8 cup ricotta cheese
- 0.5 teaspoon salt

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- 0.5 cup semi chocolate chips mini
- 2 sticks butter unsalted cut into pieces and at room temperature
- 0.8 cup cocoa powder unsweetened
- 0.5 teaspoon vanilla extract
- 3 tablespoons milk whole

Equipment

- bowl
- baking sheet
- baking paper
- oven
- knife
- whisk
- blender
- wax paper

Directions

- Make the cookies: Beat the butter and both sugars with a mixer until creamy. Beat in the milk and vanilla until combined. In a medium bowl, whisk the flour, cocoa, salt and baking soda. With the mixer on low speed, slowly add the dry ingredients to the butter mixture and beat until combined. Stir in the chocolate chips, if desired. Scoop the dough onto a sheet of wax paper
- and shape into a 2-inch-thick log. Wrap in the wax paper and refrigerate at least 2 hours or overnight.
- Preheat the oven to 350 degrees. Line a baking sheet with parchment paper. Slice the dough into 1/3-inch-thick rounds with a sharp knife.
- Place on the prepared baking sheet and bake 10 minutes. Cool the cookies for a few minutes on the baking sheet, then transfer to a rack to cool completely.
- Combine 3/4 cup pistachios, the mascarpone, ricotta, confectioners' sugar, vanilla and salt with a mixer on low speed until just blended; do not overmix or the filling will be too thick. (It

can be prepared a day ahead and refrigerated.)

To assemble, sandwich about 1/2 inch filling between 2 cookies. Repeat with the remaining cookies and filling.

Roll the edges in the remaining 3/4 cup pistachios.

Photograph by Jim Franco

Nutrition Facts

PROTEIN 6.35% **FAT 56.92%** **CARBS 36.73%**

Properties

Glycemic Index:13.13, Glycemic Load:12.43, Inflammation Score:-6, Nutrition Score:8.7656522276609%

Flavonoids

Catechin: 2.61mg, Catechin: 2.61mg, Catechin: 2.61mg, Catechin: 2.61mg Epicatechin: 7.92mg, Epicatechin: 7.92mg, Epicatechin: 7.92mg, Epicatechin: 7.92mg Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg

Nutrients (% of daily need)

Calories: 481.82kcal (24.09%), Fat: 31.43g (48.36%), Saturated Fat: 16.85g (105.3%), Carbohydrates: 45.62g (15.21%), Net Carbohydrates: 42.03g (15.29%), Sugar: 29.89g (33.21%), Cholesterol: 58.34mg (19.45%), Sodium: 227.62mg (9.9%), Alcohol: 0.04g (100%), Alcohol %: 0.05% (100%), Caffeine: 15.63mg (5.21%), Protein: 7.89g (15.79%), Manganese: 0.48mg (24.16%), Copper: 0.42mg (21.01%), Vitamin A: 740.5IU (14.81%), Fiber: 3.59g (14.35%), Phosphorus: 140.43mg (14.04%), Magnesium: 50.81mg (12.7%), Vitamin B1: 0.18mg (12.1%), Selenium: 8.4µg (12.01%), Iron: 2.14mg (11.91%), Calcium: 90.55mg (9.05%), Vitamin B2: 0.13mg (7.85%), Folate: 30.5µg (7.63%), Vitamin B6: 0.15mg (7.58%), Potassium: 261.77mg (7.48%), Zinc: 0.99mg (6.57%), Vitamin B3: 1.03mg (5.14%), Vitamin E: 0.65mg (4.31%), Vitamin K: 3.32µg (3.16%), Vitamin B5: 0.2mg (2.03%), Vitamin D: 0.27µg (1.77%), Vitamin B12: 0.09µg (1.53%)