



Chocolate Chip Cannoli Cupcake

 Vegetarian

READY IN



50 min.

SERVINGS



24

CALORIES



345 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup confectioners' sugar
- ☐ 3 large eggs
- ☐ 2.5 cups flour
- ☐ 2 cups heavy whipping cream
- ☐ 1 cup oil
- ☐ 0.5 teaspoon salt

- ☐ 0.5 cup semisweet morsels mini
- ☐ 1 cup semisweet morsels mini for garnishing
- ☐ 16 ounces milk ricotta cheese whole
- ☐ 1 cup cup heavy whipping cream sour
- ☐ 0.3 cup sugar
- ☐ 2 cups sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 teaspoons vanilla extract

Equipment

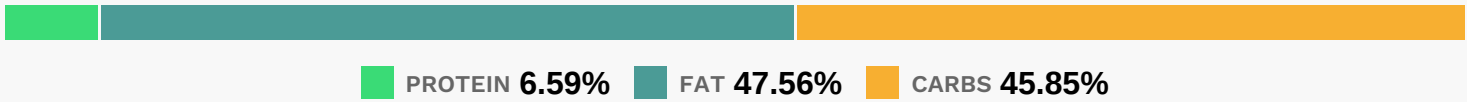
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ mixing bowl
- ☐ muffin liners

Directions

- ☐ 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.

Nutrition Facts



Properties

Glycemic Index:13.92, Glycemic Load:20.48, Inflammation Score:-4, Nutrition Score:6.344347808672%

Nutrients (% of daily need)

Calories: 345.33kcal (17.27%), Fat: 18.43g (28.36%), Saturated Fat: 9.93g (62.06%), Carbohydrates: 39.98g (13.33%), Net Carbohydrates: 38.72g (14.08%), Sugar: 27.58g (30.64%), Cholesterol: 61.63mg (20.54%), Sodium: 123.68mg (5.38%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Caffeine: 9.68mg (3.22%), Protein: 5.75g (11.49%), Selenium: 11.1µg (15.86%), Manganese: 0.24mg (12.2%), Vitamin B2: 0.19mg (11.37%), Phosphorus: 108.01mg (10.8%), Vitamin A: 474.73IU (9.49%), Copper: 0.17mg (8.67%), Iron: 1.55mg (8.63%), Calcium: 84.41mg (8.44%), Vitamin B1: 0.12mg (7.78%), Folate: 30.4µg (7.6%), Magnesium: 27.94mg (6.98%), Zinc: 0.77mg (5.14%), Fiber: 1.25g (5.01%), Vitamin E: 0.71mg (4.71%), Vitamin B3: 0.91mg (4.55%), Potassium: 138.12mg (3.95%), Vitamin D: 0.48µg (3.2%), Vitamin B12: 0.19µg (3.2%), Vitamin B5: 0.31mg (3.1%), Vitamin K: 3.19µg (3.03%), Vitamin B6: 0.04mg (1.96%)