



Ricotta Cannoli Cheesecake

 Vegetarian

READY IN



90 min.

SERVINGS



24

CALORIES



575 kcal

DESSERT

Ingredients

- ☐ 1 cup bittersweet chocolate chips chopped
- ☐ 4 cups purchased cannoli shells crushed
- ☐ 1.5 cups confectioners' sugar
- ☐ 16 ounce cream cheese
- ☐ 4 eggs
- ☐ 3 tablespoons flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1.5 cups granulated sugar

- ☐ 3 tablespoons granulated sugar
- ☐ 0.5 cup heavy cream
- ☐ 3 juice of orange
- ☐ 1 cup mascarpone cheese
- ☐ 3.5 tablespoons orange zest
- ☐ 4 tablespoons orange zest
- ☐ 1 cup ricotta
- ☐ 3 cups ricotta
- ☐ 1 stick butter unsalted melted plus more for greasing
- ☐ 1 vanilla pod

Equipment

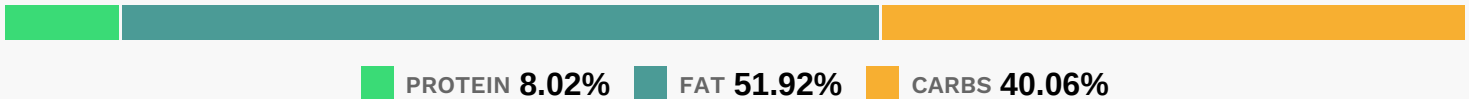
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ stand mixer

Directions

- ☐ For the crust: Preheat the oven to 350 degrees F. Grease and line a baking sheet with parchment.
- ☐ Place the cannoli shells in a blender or food processor and pulse until crumbly. In a bowl, mix the melted butter and granulated sugar with the crumbs and press in the bottom of the prepared baking sheet.
- ☐ Bake for 10 minutes.
- ☐ Let cool.

- ☐ Combine the cream cheese and granulated sugar in the bowl of a stand mixer fitted with the paddle attachment and cream together. Then add the ricotta and mix until well incorporated.
- ☐ Add the flour and vanilla seeds and mix.
- ☐ Add the eggs, one at a time, until incorporated.
- ☐ Add the chocolate pieces and zest and mix until just combined.
- ☐ Pour the batter over the baked crust and bake for 30 minutes.
- ☐ Combine the granulated sugar and orange juice in a saucepan and simmer over medium-low heat until slightly thickened, 10 to 20 minutes.
- ☐ Whip the heavy cream to soft peaks and whisk in the confectioners' sugar. Gently fold in the mascarpone and ricotta.
- ☐ Slice the cheesecake into pieces of desired size.
- ☐ Serve each piece with a drizzle of glaze, a dollop of cream on top and garnish with orange zest.
- ☐ This recipe was created by a contestant during a cooking competition. The Food Network Kitchens have not tested it for home use, therefore, we cannot make any representation as to the results.

Nutrition Facts



Properties

Glycemic Index:17.43, Glycemic Load:17.13, Inflammation Score:-5, Nutrition Score:7.3782607524291%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.9mg, Hesperetin: 0.9mg, Hesperetin: 0.9mg, Hesperetin: 0.9mg Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg, Naringenin: 0.16mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 575.27kcal (28.76%), Fat: 33.16g (51.01%), Saturated Fat: 17.81g (111.31%), Carbohydrates: 57.58g (19.19%), Net Carbohydrates: 57.05g (20.75%), Sugar: 37.75g (41.95%), Cholesterol: 92.62mg (30.87%), Sodium: 120.04mg (5.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 11.52g (23.04%), Iron: 7.99mg (44.39%), Vitamin A: 822.78IU (16.46%), Selenium: 10.98µg (15.68%), Calcium: 152.53mg (15.25%), Phosphorus: 116.19mg (11.62%), Vitamin B2: 0.2mg (11.53%), Vitamin C: 6.37mg (7.72%), Zinc: 0.97mg (6.45%), Vitamin B12: 0.28µg (4.74%), Potassium:

152.36mg (4.35%), Folate: 16.55µg (4.14%), Vitamin B5: 0.41mg (4.1%), Vitamin E: 0.57mg (3.77%), Vitamin B6: 0.06mg (2.96%), Magnesium: 11.71mg (2.93%), Vitamin D: 0.38µg (2.53%), Vitamin B1: 0.04mg (2.52%), Fiber: 0.52g (2.1%), Copper: 0.04mg (2.04%), Vitamin K: 1.95µg (1.86%), Manganese: 0.03mg (1.3%), Vitamin B3: 0.25mg (1.26%)