

The Best Cannoli Cookie Cups Recipe for Parties and Holidays

Cannoli Cookie Cups: A Bite-Sized Twist on the Italian Classic



OVEN
350°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

$\frac{1}{2}$ cup unsalted butter, softened

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{4}$ cup brown sugar

1 large egg

1 tsp vanilla extract

$1\frac{1}{2}$ cups all-purpose flour

$\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ tsp salt

1 cup ricotta cheese, well-drained

$\frac{1}{2}$ cup mascarpone cheese

$\frac{1}{2}$ cup powdered sugar

$\frac{1}{2}$ tsp vanilla extract

$\frac{1}{4}$ tsp cinnamon

$\frac{1}{4}$ cup mini chocolate chips

Powdered sugar

Extra mini chocolate chips or chopped pistachios

Ingredient Notes & Substitutions:

Ricotta: Drain it thoroughly-wet ricotta will make your filling runny. Use cheesecloth or paper towels in a strainer overnight for best results.

Mascarpone: Adds creaminess and helps stabilize the filling. Cream cheese can be substituted in a pinch, but mascarpone gives that authentic richness.

Flavors: Add a splash of orange zest or a drop of almond extract for a flavor twist.

Step-by-Step Instructions:

Preheat & Prep: Preheat oven to 350°F (175°C).

Lightly grease a mini muffin tin.

Make the Cookie Dough: In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.

Add the egg and vanilla extract, mixing until smooth.

In a separate bowl, whisk together flour, baking powder, and salt. Gradually add to the wet mixture until a dough forms.

Shape the Cookie Cups: Roll the dough into small balls (about 1 tablespoon each) and place in the mini muffin wells.

Use your thumb or a small spoon to press each ball into a cup shape.

Bake: Bake for 10-12 minutes, or until the edges are lightly golden.

Let cool in the pan for 5 minutes, then gently remove and cool completely on a wire rack.

Make the Filling: In a mixing bowl, beat together the drained ricotta, mascarpone, powdered sugar, vanilla extract, and cinnamon until smooth.

Fold in the mini chocolate chips.

Assemble: Spoon or pipe the filling into the cooled cookie cups.

Garnish with a dusting of powdered sugar, more mini chips, or crushed pistachios.

Serve or Chill: Enjoy immediately or refrigerate until ready to serve. Best served the same day for ideal texture.

Tips for Success:

DIRECTIONS

1. **Preheat & : Prep:** Preheat oven to 350°F (175°C). Lightly grease a mini muffin tin.
2. **Make the : Cookie Dough:** In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
3. **Add the egg and vanilla extract,** mixing until smooth.
4. **In a separate bowl,** whisk together flour, baking powder, and salt. Gradually add to the wet mixture until a dough forms.
5. **Shape the : Cookie Cups:** Roll the dough into small balls (about 1 tablespoon each) and place in the mini muffin wells.
6. **Use your thumb or a small spoon to press each ball into a cup shape.**
7. **Bake:** Bake for 10-12 minutes, or until the edges are lightly golden.
8. **Let cool in the pan for 5 minutes,** then gently remove and cool completely on a wire rack.
9. **Make the : Filling:** In a mixing bowl, beat together the drained ricotta, mascarpone, powdered sugar, vanilla extract, and cinnamon until smooth.
10. **Fold in the mini chocolate chips.**
11. **Assemble:** Spoon or pipe the filling into the cooled cookie cups.
12. **Garnish with a dusting of powdered sugar,** more mini chips, or crushed pistachios.
13. **Serve or : Chill:** Enjoy immediately or refrigerate until ready to serve. Best served the same day for ideal texture.
14. **Tips for Success:** Drain that ricotta: Seriously. This

step makes or breaks your filling. Wet ricotta = sad cannoli.

15. Use a piping bag: For cleaner, more professional-looking cups.
16. Make ahead: Bake the cups and prepare the filling separately. Store the cups at room temp and fill them the day of for freshness.
17. Serving Suggestions and Pairings: These cookie cups are stunning on a dessert tray with:
18. Brownie : Batter Dip for chocolate lovers
19. Easy : Coconut Macaroons for something chewy and light
20. Rainbow : Sprinkle Cookies for a colorful contrast
21. No-Bake : Oreo Cream Pie as a complementary creamy dessert
22. Chocolate : Chip Cookie Dough Brownie Bombs for a decadent finish
23. Pair them with espresso, cappuccino, or even a glass of dessert wine like Moscato.
24. Storage Tips: Store assembled cookie cups in an airtight container in the fridge for up to 3 days.
25. For best results, store cookie shells and filling separately and assemble just before serving.

SWAPS & NOTES

& Substitutions Ricotta: Drain it thoroughly-wet ricotta will make your filling runny.

Use cheesecloth or paper towels in a strainer overnight for best results.

Mascarpone: Adds creaminess and helps stabilize the filling.

Cream cheese can be substituted in a pinch, but mascarpone gives that authentic richness.

TIPS FOR SUCCESS

This step makes or breaks your filling.

Use a piping bag: For cleaner, more professional-looking cups.

Make ahead: Bake the cups and prepare the filling separately.

Store the cups at room temp and fill them the day of for freshness.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-cannoli-cookie-cups-recipe-for-parties-and-holidays/>