

Cannoli Cookies Recipe: Soft Ricotta Cookies with Chocolate Chips and Citrus

Based on the source recipe, you will need:



OVEN
350°F

TIME
2 to 3 min

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INGREDIENTS

2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1 cup ricotta cheese
1/2 cup mini chocolate chips
1 teaspoon orange zest or lemon zest
Powdered sugar, for dusting

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F and line two baking sheets with parchment paper. This helps the cookies bake evenly and release easily from the pan.
2. Mix the dry ingredients: In a medium bowl, whisk together the flour, baking powder, and salt. Set that aside while you prepare the wet ingredients.
3. Cream the butter and sugar: In a large mixing bowl, beat the softened butter and granulated sugar until light and fluffy, about 2 to 3 minutes. This step helps create a softer cookie texture.
4. Add the egg and vanilla: Beat in the egg and vanilla extract until fully combined. The dough should look smooth before you move on.
5. Add the dry mixture: Gradually mix the flour mixture into the wet ingredients until just combined. Do not overmix here, or the cookies can become tougher than you want.
6. Fold in the signature ingredients: Gently fold in the ricotta cheese, mini chocolate chips, and citrus zest until everything is evenly distributed. The dough will be rich and soft.
7. Scoop and bake: Drop spoonfuls of dough onto the prepared baking sheets, leaving about 2 inches between them. Bake for 12 to 15 minutes, until the edges are lightly golden.
8. Cool and finish: Let the cookies cool slightly, then dust them with powdered sugar before serving. That finishing touch really helps deliver the cannoli feel.

SWAPS & NOTES

The original recipe notes that orange zest or lemon zest both work, so you can choose the one that best fits your taste.

Orange gives a warmer, sweeter citrus note, while lemon makes the cookies feel a bit brighter.

It also mentions that mini chocolate chips can be swapped or omitted, and that mascarpone or cream cheese can stand in for ricotta if needed, though the texture and flavor will change a little.

The source also recommends room-temperature butter and careful measuring for the best texture.

TIPS FOR SUCCESS

The most important tip from the source is not to overmix the dough.

Once the flour is in, mix only until everything comes together so the cookies stay tender.

The recipe also stresses using softened butter and measuring flour accurately for the best results.

I would also keep the chocolate chips mini rather than regular-sized.

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

Original recipe: <https://chefmaniac.com/cannoli-cookies-recipe-soft-ricotta-cookies-with-chocolate-chips-and-citrus/>