

Mini Cannoli Cookie Cups: The Best Easy Dessert for Any Occasion

1/2 cup unsalted butter, softened



Cannoli Cookie Cups
You will need:

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/4 cup brown sugar

OVEN
350°F

TIME
10 to 12 min

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INGREDIENTS

For the Cookie Cups:

1/2 cup unsalted butter, softened

1/2 cup granulated sugar

1/4 cup brown sugar

1 large egg

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

For the Cannoli Filling:

1 cup ricotta cheese, well-drained

1/2 cup mascarpone cheese

1/2 cup powdered sugar

1/2 teaspoon vanilla extract

1/4 teaspoon cinnamon

1/4 cup mini chocolate chips

For Garnish:

Powdered sugar, for dusting

Extra mini chocolate chips or chopped pistachios

DIRECTIONS

1. Preheat and prepare the pan: Preheat your oven to 350°F (175°C). Grease a mini muffin tin well so the cookie cups release easily after baking.
2. Cream the butter and sugars: In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until the mixture is light and fluffy.
3. Add the egg and vanilla: Mix in the egg and vanilla extract until fully combined.
4. Combine the dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt.
5. Make the dough: Gradually add the dry ingredients to the wet mixture, stirring until a soft dough forms.
6. Shape the cookie cups: Roll the dough into small balls and place them into the mini muffin tin. Press each one into a cup shape, making a small well in the center.
7. Bake: Bake for 10 to 12 minutes, or until the edges are lightly golden. Let the cookie cups cool in the pan for about 5 minutes before gently removing them to a wire rack to cool completely.
8. Prepare the filling: In a medium bowl, beat together the drained ricotta, mascarpone, powdered sugar, vanilla extract, and cinnamon until smooth. Fold in the mini chocolate chips.
9. Fill and garnish: Spoon or pipe the filling into the cooled cookie cups. Dust with powdered sugar and garnish with extra mini chocolate chips or chopped pistachios.
10. Serve or chill: Serve immediately for the freshest texture, or refrigerate until ready to serve.

SWAPS & NOTES

These Cannoli Cookie Cups are easy to customize depending on your taste or what you have on hand.

Drain the ricotta well for the best thick, creamy filling.

Overnight in the refrigerator works great.

A pinch of orange zest in the filling adds a bright, classic cannoli-inspired twist.

TIPS FOR SUCCESS

Drain the ricotta thoroughly so the filling stays thick and pipeable.

Excess moisture can make the filling loose and affect the texture of the final dessert.

Grease the mini muffin pan well and avoid overbaking the cookie cups.

You want them lightly golden, not overly crisp, so they stay tender and easy to bite into.

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

Original recipe: <https://chefmaniac.com/mini-cannoli-cookie-cups-the-best-easy-dessert-for-any-occasion/>