

## My Favorite Cannoli Cookies Recipe for Sweet, Ricotta-Filled Bites

Ricotta keeps them moist and soft:



CANNOLI COOKIES

You Will Need

- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup ricotta cheese
- 3/4 cup granulated sugar
- ....

OVEN  
**350°F**

TIME  
**15 min**

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### INGREDIENTS

- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 cup whole milk ricotta cheese (drained if watery)
- 1 teaspoon vanilla extract
- 1 teaspoon orange zest
- 1 teaspoon lemon zest
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup mini chocolate chips
- Powdered sugar for dusting

### DIRECTIONS

- 1. Cream Butter and Sugar:** I start by creaming the softened butter and granulated sugar together until light and fluffy. This step gives the cookies that perfect soft texture.
- 2. Add Ricotta and Flavorings:** Next, I beat in the egg, then add the ricotta, vanilla extract, orange zest, and lemon zest. The mixture becomes smooth and fragrant, and it already smells like dessert heaven.
- 3. Mix Dry Ingredients:** In a separate bowl, I whisk together the flour, baking powder, and salt. I slowly add the dry ingredients to the wet mixture, stirring just until combined. Then I fold in the mini chocolate chips.
- 4. Scoop and Bake:** I use a small cookie scoop to drop dough onto a parchment-lined baking sheet, spacing them about 2 inches apart. The cookies bake at 350°F for 12-14 minutes, just until the edges are lightly golden and the tops are set.
- 5. Cool and Dust:** I let the cookies cool completely on a wire rack, then dust them generously with powdered sugar. It's the finishing touch that makes them look and taste just like mini cannoli bites.

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

Original recipe: <https://chefmaniac.com/my-favorite-cannoli-cookies-recipe-for-sweet-ricotta-filled-bites/>