

Easy Cannoli Bundt Cake

Introduction

Easy Cannoli Bundt Cake brings all the creamy, chocolatey sweetness of classic Italian cannoli into a simple, crowd-pleasing dessert. Made with a shortcut vanilla cake mix and rich ricotta cheese, this cake delivers incredible flavour and texture without the fuss of frying pastry shells. Each bite combines the light, moist crumb of vanilla cake with the smooth, tangy taste of cannoli cream. It's finished with luscious frosting and a sprinkle of mini chocolate chips for that authentic touch. If you've tried the Blueberry Lemon Bundt Cake, this recipe offers the same easy elegance with a rich, Italian-inspired twist.

Why Cannoli Make the Perfect Cake Inspiration

From Pastry to Bundt Cake

Cannoli are iconic Italian desserts, filled with creamy ricotta and often studded with chocolate chips. This Bundt cake captures all those flavours in a soft, moist cake that's easy to bake, decorate, and share. It's the perfect way to enjoy cannoli flavour without deep-frying or assembly.

A Dessert That Feels Special

The beauty of this cake is in its simplicity. Using a boxed cake mix saves time but doesn't sacrifice taste. The ricotta and cream cheese frosting add homemade richness, making this dessert elegant enough for dinner parties yet simple enough for weekday baking.

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- Author: [Aaron recipes](#)
- Total Time: [1 hour](#)
- Yield: [12 servings](#) 1x

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Description

This Easy Cannoli Bundt Cake captures the classic Italian dessert flavours of creamy ricotta, vanilla, and mini chocolate chips in a moist, easy-to-make Bundt cake topped with smooth frosting.

Ingredients

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- ☐ 1 box vanilla cake mix (13.25–14.25 oz)
 - ☐ 1 cup mini chocolate chips
 - ☐ 3 eggs
 - ☐ ½ cup milk
 - ☐ ½ cup vegetable oil
 - ☐ 1 cup ricotta cheese, drained
 - ☐ ½ cup ricotta cheese (for frosting)
 - ☐ 4 oz cream cheese
 - ☐ ¼ cup softened butter
 - ☐ 2 cups powdered sugar
 - ☐ 1 teaspoon vanilla extract
 - ☐ Pinch of salt
 - ☐ 2 tablespoons powdered sugar (for dusting)
 - ☐ ½ cup mini chocolate chips (for topping)
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F (176°C) and grease a Bundt pan.
2. Combine cake mix and chocolate chips; toss to coat.

3. Add eggs, milk, oil, and ricotta to the bowl and beat until smooth.
4. Pour into the prepared Bundt pan and bake for 30–35 minutes or until a toothpick comes out clean.
5. Cool in the pan for 10 minutes, then invert onto a rack and cool completely.
6. In another bowl, beat ricotta, cream cheese, and butter until creamy.
7. Add powdered sugar, vanilla, and salt; mix until smooth.
8. Spread frosting over cooled cake.
9. Dust with powdered sugar and sprinkle chocolate chips on top.

Notes

Drain ricotta thoroughly before using to prevent excess moisture.

Store the cake refrigerated for up to 5 days.

Bring to room temperature before serving for the best flavour.

- Prep Time: 20 minutes
- Cook Time: 40 minutes
- Category: Brunch, Dessert
- Method: Baking
- Cuisine: Italian, Homemade

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 583 kcal
- **Sugar:** 55 g
- **Sodium:** 429 mg
- **Fat:** 29 g
- **Saturated Fat:** 19 g
- **Unsaturated Fat:** 10 g
- **Trans Fat:** 0 g
- **Carbohydrates:** 74 g
- **Fiber:** 1 g
- **Protein:** 9 g
- **Cholesterol:** 83 mg

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Key Ingredients for the Best Cannoli Cake

Ricotta and Cream Cheese

The foundation of authentic cannoli flavour lies in ricotta. It provides creamy texture and subtle sweetness. Combined with cream cheese, it forms a frosting that's smooth, tangy, and irresistible. Be sure to squeeze out any excess liquid from the ricotta to maintain the right consistency.

Vanilla Cake Mix and Chocolate Chips

Starting with a cake mix ensures a perfect crumb every time. Mini chocolate chips bring the signature cannoli touch—adding little bursts of chocolate that balance the creamy flavour beautifully. Toss them in dry cake mix before adding to the batter so they stay evenly suspended while baking.

Step-by-Step Baking Guide

Making the Batter

1. Preheat oven to 350°F (176°C).
2. Generously grease a Bundt pan with baking spray containing flour.
3. In a large bowl, combine vanilla cake mix and chocolate chips. Toss well to coat.
4. Add eggs, milk, vegetable oil, and ricotta cheese.
5. Beat on medium speed for 2–3 minutes until smooth and well combined.
6. Pour batter into the prepared Bundt pan and smooth the surface with a spatula.

Baking and Cooling

Bake for 30–35 minutes, or until a toothpick inserted into the centre comes out clean. Cool the cake in the pan for 10 minutes, then invert onto a wire rack. Allow the cake to cool completely before adding frosting.

Making the Cannoli Frosting

Mixing the Frosting

1. In a bowl, combine ricotta, cream cheese, and butter. Beat until smooth and fluffy.
2. Add powdered sugar, vanilla, and a pinch of salt. Beat again until creamy and spreadable.
3. If the frosting seems too soft, refrigerate it for 15 minutes before using.

Decorating the Cake

Spread the frosting evenly over the cooled cake, letting it drip slightly down the sides. Dust with powdered sugar and sprinkle mini chocolate chips over the top. Chill for 15 minutes before slicing for clean, neat cuts.

Expert Baking Tips

Drain the Ricotta Well

Ricotta cheese contains extra moisture that can make your cake heavy. Wrap it in cheesecloth or paper towels and gently squeeze out the liquid before using it in the batter or frosting.

Use Full-Fat Dairy

Full-fat ricotta and cream cheese give the frosting its rich, smooth texture. Low-fat versions may separate or make the frosting too thin.

Serving and Variations

Classic Serving Style

Serve slices of this cake with espresso or cappuccino for a true Italian café experience. It's also wonderful with a small scoop of vanilla gelato or whipped cream on the side.

Fun Variations

For a twist, mix orange zest into the frosting to mimic traditional Sicilian cannoli. You can also add chopped pistachios on top for a beautiful green contrast and a bit of crunch.

Storage and Make-Ahead Tips

How to Store

Because of the dairy-based frosting, store the cake in the refrigerator, covered tightly, for up to 5 days. Bring it to room temperature before serving for the best flavour and texture.

Freezing Instructions

Freeze the unfrosted cake for up to 2 months. Wrap tightly in plastic wrap and foil. Thaw overnight in the fridge, then frost just before serving. Avoid freezing the frosted cake, as the texture of the frosting can change once thawed.

Baking and Presentation

Choose the Right Pan

A smooth or lightly fluted Bundt pan gives this cake a beautiful shape while keeping the frosting easy to spread. Always grease and flour every ridge for an easy release.

Finishing Touches

After frosting, dust lightly with powdered sugar and sprinkle chocolate chips generously over the top. For a bakery-style finish, pipe extra frosting around the base or top of the cake for texture and elegance.

FAQs

Why is my cake too moist?

Excess moisture from ricotta can make the cake heavy. Always squeeze the ricotta well before mixing.

Can I use mascarpone instead of ricotta?

Yes, but mascarpone makes the cake richer and heavier. For the most authentic flavour, use ricotta.

Can I use a chocolate cake mix?

You can, but it will taste more like a chocolate-ricotta cake rather than a true cannoli-inspired dessert.

How can I prevent chocolate chips from sinking?

Coat them in a bit of cake mix before adding to the batter. This helps distribute them evenly throughout the cake.

Conclusion

The **Easy Cannoli Bundt Cake** is the perfect way to enjoy the essence of classic Italian cannoli without the effort of frying shells or filling pastries. It's moist, creamy, and loaded with flavour, featuring the perfect balance of ricotta, vanilla, and chocolate chips. Whether you serve it for brunch, birthdays, or holiday gatherings, it's guaranteed to impress. Simple ingredients, quick preparation, and bakery-quality flavour make this dessert a true showstopper every time.