

Cannoli Cheesecake

Cannoli cheesecake is sinfully delicious with light, creamy filling. It's perfect for year-round entertaining and to have as an easy dessert. This cheesecake recipe has classic flavors of cinnamon and chocolate, and you only need 9 ingredients + 15 minutes of prep.



4.91 from 11 votes

Prep Time

15 mins

Total Time

15 mins

Course: Dessert Cuisine: American, Italian Servings: 12 slices

Calories: 376kcal Author: Taryn

Ingredients

Crust:

- 1 1/2 cups almond flour
- 1/3 cup salted butter melted
- 1/4 cup Trim Healthy Mama Gentle Sweet or my sweetener
- 3 tbsp almond butter

Filling:

- 2 cups whole milk ricotta cheese
- 4 oz cream cheese softened
- 1/2 cup Trim Healthy Mama Gentle Sweet or my sweetener
- 2 tsp cinnamon
- 1/2 tsp vanilla
- 2 tsp gelatin
- 8 oz heavy whipping cream
- 1 cup sugar free chocolate chips

Instructions

1. Stir the ingredients for the crust until smooth. Make sure to thoroughly incorporate the almond butter. Press into the bottom of a 9-inch springform pan.
2. Bloom the gelatin. Sprinkle the gelatin on top of 2 tbsp cold water. Let sit for 5 minutes. Add 2 tablespoons hot water and stir until it is dissolved.
3. Meanwhile, in the same bowl you made the crust in, mix the ricotta, cream cheese, sweetener, cinnamon, and vanilla with an electric mixer until smooth. Blend in the bloomed gelatin
4. In another bowl, with the electric mixer, beat the cream until stiff peaks form.
5. Fold 1/3 of the whipped cream into the cheesecake batter. Gently fold in the rest. Fold in the chocolate chips. Pour on top of the prepared crust.
6. Refrigerate for at least 4-6 hours until it had firmed up a little more. It stays soft like a mousse.

Notes

The texture of the cheesecake will be similar to mousse and should be soft.

Notes on Sweeteners:

I use my own blend of xylitol, erythritol, and stevia in my recipes. This is twice as sweet as sugar. It is comparable to Trim Healthy Mama Gentle Sweet and Truvia.

To sub in Swerve or Lakanto Monk Fruit use 1.5 times the amount of sweetener called for.

To sub in Pyure or Trim Healthy Mama Super Sweet use half the amount of sweetener called for.

Substitutions will work in most recipes. They may not work in candies, such as caramel.

Nutrition

Calories: 376kcal | Carbohydrates: 9g | Protein: 11g | Fat: 35g | Saturated Fat: 17g | Cholesterol: 70mg
| Sodium: 121mg | Potassium: 191mg | Fiber: 3g | Sugar: 1g | Vitamin A: 745IU | Vitamin C: 0.1mg |
Calcium: 167mg | Iron: 2.8mg

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