Cannoli Cookies

1 cup butter, room temperature

1 cup powdered sugar

½ cup brown sugar

1 large egg, room temperature

1 teaspoon vanilla

½ tsp almond

2 T marsala wine

zest of half of 1 large orange

3 cups flour

2 teaspoons baking powder

¼ teaspoon salt

3 Tablespoon cornstarch

½ teaspoon cinnamon

¾ cup mini chocolate chips

FROSTING

½ cup heavy cream, cold

8 ounces full fat Ricotta cheese, strained overnight

6 oz cream cheese, room temperature

1/2 teaspoon almond extract

1 ½ cup powdered sugar

½ teaspoon cinnamon

pinch salt

¾ cup mini chocolate chips

Strain ricotta cheese overnight.

There are 2 ways to do this.

Wrap it in cheesecloth and suspend over a bowl overnight in the refrigerator OR spread ricotta over paper towel lined baking trays and press out moisture with additional paper towels on top.

Cream together butter, powdered sugar and brown sugar.

Beat in egg, extracts, orange zest and Marsala.

Add dry ingredients until just combined.

Stir in chocolate chips.

Use a cookie scoop to shape into cookies - I made 23.

Flatten slightly and place on silpat (or parchment) lined baking sheets.

Bake 10 minutes at 350.

Gently press a cup into the center of each warm cookie to make an indentation.

For filling: cream together all ingredients except cream and chocolate chips.

Stir in chocolate chips.

Beat cream until stiff peaks form.

Fold cream into ricotta mixture.

Chill filling mixture 2 hours.

Pipe or spoon filling into indented cookie.

Top with a second cookie - indention down - and roll edges of filling in chocolate chips.