

CANNOLI CHEESECAKE BARS

Cooking Times & Yield

- **Prep Time:** 20 minutes
 - **Bake Time:** 35–40 minutes
 - **Chill Time:** 4 hours (best overnight)
 - **Total Time:** ~5 hours
 - **Yield:** 20 bars
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Ingredients

Crust

- **2 1/2 cups** crushed Italian cookies (*or graham crackers*) — **250 g**
 - **3/4 cup + 1 Tbsp** unsalted butter, melted — **185 g**
 - **6 Tbsp + 2 tsp** granulated sugar — **90 g**
 - **1 2/3 tsp** vanilla extract — **8 g**
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Cannoli Cheesecake Filling

- **26 2/3 oz** ricotta cheese, well drained (*best: sheep's milk*) — **760 g**
 - **13 1/3 oz** mascarpone (*or cream cheese*) — **380 g**
 - **1 1/4 cups** powdered sugar — **150 g**
 - **1 2/3 tsp** vanilla extract — **8 g**
 - **1 2/3 tsp** lemon zest — **4 g**
 - **3/4 cup + 1 Tbsp + 1 tsp** mini chocolate chips — **145 g**
 - **6 Tbsp + 2 tsp** chopped pistachios (*optional*) — **40 g**
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Topping

- **1 2/3 cups** whipped cream — **400 g**
(*or whip 180 ml / 3/4 cup heavy cream + 15 g powdered sugar*)
 - Extra chocolate chips + pistachios for garnish
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Instructions

1. Preheat & Prepare Pan

Preheat oven to **325°F (160°C)**. Line a **9x13-inch (23x33 cm)** pan with parchment paper, leaving overhang.

2. Make the Crust

Mix cookie crumbs, melted butter, sugar, and vanilla. Press firmly into the bottom of the pan.

3. Prepare the Filling

Beat ricotta, mascarpone, powdered sugar, vanilla, and lemon zest until smooth. Fold in chocolate chips and pistachios.

4. Bake

Spread filling over crust. Bake **35–40 minutes**, until edges are set and center slightly jiggles.

5. Cool & Chill

Cool completely, then refrigerate **at least 4 hours**, preferably overnight.

6. Slice & Decorate

Lift out using parchment. Slice into **20 bars** (4×5 grid).

Top with whipped cream and garnish with pistachios + chocolate chips.

Tips & Tricks

- **Drain ricotta well:** 30–60 minutes in a strainer makes the bars firm and creamy.
- **Cleaner slices:** Cut with a warm knife wiped dry between cuts.
- **Cannoli flavor boost:** Add **1/4 tsp cinnamon** if desired.
- **Best pistachios:** Bronte pistachios give the most authentic Sicilian taste.