



RAINBOW CANNOLI CAKE

Directions

What You'll Need:

- 1 package Keto Queen Kreations Yellow Cake Mix
- 4 Large Eggs
- 1 Cup Unsweetened Milk
- 1/4 Cup Butter, Melted
- 1 Tsp. Almond Extract (optional)

Cannoli Filling:

- 8 oz. mascarpone cheese
- 10 oz. ricotta cheese, drained very well
- 1/3 cup powdered sweetener
- 1/4-1/2 cup unsweetened chocolate chips
- 1 Tsp. vanilla extract

Chocolate Topping:

- 1/2 cup unsweetened chocolate chips

How to Prepare:

1. Preheat oven to 350 degrees
2. In a large bowl, prepare cake mix as directed on pouch
3. Divide batter into 3 small bowls
4. Add red food coloring to one bowl, add green food coloring to the other and yellow food coloring to the last
5. Pour batter into 3 separate 9" cake pans lined with parchment paper and greased well
6. Bake for about 10-15 minutes
7. While cake is baking, make cannoli filling
8. Beat mascarpone, ricotta cheese, and vanilla together until smooth
9. Add in sweetener, mix well
10. Fold in chocolate chips and store in refrigerator until ready for use
11. Once cakes are ready and cooled down completely, assemble cake
12. On large plate layer the red cake first then top with cannoli filling
13. Repeat this process until all layers are complete
14. In a double boiler, melt chocolate chips.
15. Once melted pour over cake
16. Set in the refrigerator until it sets
17. Serve and enjoy!