

Cannoli Tart  
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Ingredients:

1 stick unsalted butter, softened  
1 tsp vanilla  
1/2 cup powdered sugar  
1/2 tsp salt  
1 cup flour

1 1/2 cups mascarpone  
1/2 tsp almond extract  
2/3 cup powdered sugar  
1/4 cup orange marmalade  
1/4 cup mini chocolate chips

1/2 tsp baking cocoa  
1/4 tsp cinnamon  
1 tsp powdered sugar

Directions:

\*Preheat oven to 350 degrees. Grease a springform pan.

\*Beat together the butter and vanilla. Add 1/2 cup powdered sugar, salt, and flour. Beat on low just to incorporate, then mix and press together with your hands until it forms a dough.

\*Press the dough into the bottom and about 1/3 of the way up the sides of the prepared pan. Bake for 18 - 20 minutes until the crust browns. Cool on the counter for an hour, then place in the refrigerator to cool completely.

\*Whisk together the mascarpone, almond extract, 2/3 cup powdered sugar, and orange marmalade until smooth. Mix in the mini chocolate chips and pour into the cooled pie shell. Refrigerate for 1 hour.

\*Mix together the baking cocoa, cinnamon, and the remaining powdered sugar. Sprinkle over the top of the pie.

\*Remove the sides of the springform pan to serve. Store any leftovers, covered, in the fridge.