



Creamy Ricotta Cannoli Dip Delight

The First Bite That Stole My Heart

I still remember my first taste of cannoli dip at a friend's picnic. The creamy ricotta melted on my tongue, sweet but not too sugary. The crunch of chocolate chips and the soft waffle cookie made it perfect. **Ever wondered how you could turn this dip into something unforgettable for your next gathering?** It's simpler than you think—just a bowl, a mixer, and love. Trust me, one scoop and your guests will beg for the recipe.

My Messy (But Delicious) First Try

My first attempt at this dip was a comedy of errors. I forgot to strain the

ricotta, so it was runny. Then I added too much sugar, making it overly sweet. **But here's the thing: cooking isn't about perfection. It's about joy and sharing.** Even my lumpy, too-sweet version disappeared fast at the party. What's your funniest kitchen fail? Share below!

Why This Dip Works So Well

- The ricotta and cream cheese mix creates a smooth, rich base. - Brown sugar adds a deep caramel hint, balancing the vanilla's brightness. **Which flavor combo surprises you most—the chocolate chips or the brown sugar?** Try it with strawberries for a fresh twist. The textures and tastes play off each other just right. It's like a cannoli, but easier to share.

A Bite of History

Cannoli hail from Sicily, where they've been loved for centuries. This dip is a modern twist, perfect for busy lives. *Did you know traditional cannoli filling was once flavored with rosewater?* Now we use vanilla, but the spirit stays the same. It's a treat meant for celebrating. What's your favorite way to enjoy cannoli flavors? Tell me in the comments!

See also [Grinch Punch Holiday Party Drink](#)



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Ingredients:

Ingredient	Amount	Notes
Full-fat ricotta cheese	1 cup	Strained
Cream cheese	8 ounces (1 block)	Softened to room temperature
Powdered sugar	1 cup	More to taste
Brown sugar	3 Tablespoons	
Vanilla extract	1 teaspoon	
Mini chocolate chips	$\frac{2}{3}$ cup	Plus more for topping
Butter waffle cookies	As needed	For serving
Strawberries	As needed	For serving

How to Make Creamy Ricotta Cannoli Dip

Step 1 Strain the ricotta to remove extra water. Pat it dry with paper towels. This keeps the dip thick, not runny. A cheesecloth works too if you have one. **Step 2** Mix ricotta and cream cheese until smooth. Use an electric mixer for best results. Scrape the bowl sides to blend everything. It should look fluffy and light. **Step 3** Add both sugars and vanilla. Mix again until creamy, about 2 minutes. Taste and add more powdered sugar if needed. (Hard-learned tip: Sift the sugar to avoid lumps!) **Step 4** Fold in chocolate chips gently. Chill the dip before serving. It firms up nicely cold. Top with extra chips for looks. **What's your go-to party dip? Share below! Cook Time:** None **Total Time:** 10 minutes **Yield:** 6–8 servings **Category:** Dessert, Party Food

3 Fun Twists on Cannoli Dip

Orange Zest Boost Add a tablespoon of fresh orange zest. It brightens the flavor. Pair with cinnamon-dusted pita chips. **Nutty Crunch** Swap half the chocolate chips for chopped pistachios. Adds texture and a pop of color. **Berry Swirl** Layer the dip with smashed raspberries. Serve with shortbread cookies for a pretty look. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Dip

Try waffle cookies or graham crackers for dipping. Fresh strawberries add a juicy contrast. A sprinkle of sea salt balances the sweet.

See also Spooky Halloween Ghost and Mummy Brownies
Pair with cold milk or a frothy latte. For adults, a sweet Moscato wine works well. **Which would you choose tonight?**



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Storage & Make-Ahead Tips

Keep this dip fresh in the fridge for up to 3 days. Cover it tight to avoid smells. Freezing? Skip it—the texture turns grainy. Need to prep early? Mix everything but the chocolate chips. Add those last minute for crunch. *Fun fact: I once made this for a last-minute book club. They licked the bowl clean!* Why this matters: Fresh dips mean better flavor. Batch-cooking? Double the recipe—it disappears fast. Ever tried freezing dips? Share your wins (or fails) below!

Troubleshooting Common Issues

Too runny? Strain the ricotta longer or add extra powdered sugar. Lumpy? Soften the cream cheese fully or blend longer. Not sweet enough? Taste and adjust with brown sugar. Why this matters: Small fixes save your snack. My neighbor's first try was soupy—now she's a pro. Which tip helps you most? Tell us in the comments!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free cookies or fruit for dipping. **Q: How far ahead can I prep this?** A: Mix it 1 day early, but add chips before serving. **Q: Any swaps for ricotta?** A: Mascarpone works, but it's richer. **Q: Can I halve the recipe?** A: Absolutely—just use a smaller bowl. **Q: Best dippers besides cookies?** A: Pretzels, graham crackers, or apple slices rock.

Final Sweet Note

This dip brings joy to any gathering. My grandkids beg for it weekly!

Fun fact: It's also a hit at potlucks. Share your twist with

@SavoryDiscovery on Pinterest. Did you try it? Rate it below! Happy cooking! —Elowen Thorn.

See also Overnight Bacon Brunch Casserole

You need to try !



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Creamy Ricotta Cannoli Dip Delight

Author: Elowen Thorn



Cooking Method: [No-Cook](#)



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Cuisine: [Italian](#)



Courses: [Dessert Snack](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



Cook time: **minutes**



Rest time:



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Total time: **10 minutes**



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Servings:



Calories: **kcal**

Best Season: **Summer**

Description

Experience the creamy delight of this Ricotta Cannoli Dip, featuring

smooth ricotta, cream cheese, and chocolate chips for a perfect dessert dip.

Ingredients

- ☐ 1 cup full-fat ricotta cheese, strained
- ☐ 8 ounces (1 block) cream cheese, softened to room temp
- ☐ 1 cup powdered sugar, more to taste
- ☐ 3 Tablespoons brown sugar
- ☐ 1 teaspoon vanilla extract
- ☐ $\frac{2}{3}$ cup mini chocolate chips, plus more for topping
- ☐ For serving: butter waffle cookies, strawberries

Instructions

1. Strain any excess moisture from the ricotta and pat with a few paper towels or strain in a cheese cloth.
2. Add 1 cup ricotta and 8 ounces cream cheese to a medium sized bowl. Using an electric mixer, blend them together until smooth and creamy.
3. Add 1 cup sifted powdered sugar, 3 Tablespoons brown sugar and 1 teaspoon vanilla to the cheese mixture. Mix with a handheld mixer until smooth and creamy (about 2 minutes).
4. Fold in $\frac{2}{3}$ cup chocolate chips with a spatula and refrigerate until ready to serve. Serve alongside dippers.

Notes

For best results, chill the dip for at least 30 minutes before serving to enhance flavors.

Keywords: Ricotta, Cannoli, Dip, Dessert, Chocolate, Cream Cheese