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# Sicilian Love Cake (Chocolate)

Food Network - but baking time is incorrect online  
Valerie Bertinelli



## Servings: 12

1. Preheat the oven to according to package instructions for a 9x13" pan. Coat baking dish with canola oil or cooking spray.
2. CAKE BATTER: Prepare the batter according to box instructions. Pour the batter into the prepared dish and set aside.
3. CHEESE FILLING: Combine the mascarpone, ricotta, eggs, sugar, and salt in a bowl of a stand mixer and whisk until smooth. Gently pour the filling onto the cake batter so the top is completely white.
4. Bake cake until a skewer inserted in the center comes out clean and the chocolate layer has risen to the top, about 55-60 minutes. Let the cake cool before frosting it, which may take up to 2 hours.
5. FROSTING: Just before serving, make the frosting: In a stand mixer, blend together the mascarpone, instant chocolate pudding mix, sugar and milk in a small bowl until smooth and thickened. Using an offset spatula, spread the frosting evenly all over the cake and serve. If you have leftovers, cover and refrigerate. It will keep just fine for several days.

### BATTER:

1 Chocolate cake mix

### MASCARPONE-RICOTTA FILLING:

4 ounces mascarpone cheese, 1/2 cup

28 ounces ricotta cheese, 3 1/2 cups (whole milk)

3 large eggs

3/4 cup sugar

1/8 teaspoon kosher salt

### FROSTING:

1 1/4 cup mascarpone cheese (10 ounces)

4 ounces chocolate pudding mix, INSTANT type

1 tablespoon sugar

1 cup milk

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*Per Serving (excluding unknown items): 456 Calories; 25g Fat (48.4% calories from fat); 13g Protein; 48g Carbohydrate; 1g Dietary Fiber; 119mg Cholesterol; 395mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Non-Fat Milk; 4 Fat; 3 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**