



## **Zuccotto**

### ***Panettone Cake with Ricotta and Marsala***

- 12-15 slices of panettone or pandoro, sliced fairly thin
- 1 cup almond marsala (amaretto or brandy may substituted)
- 2 pounds whole milk ricotta
- 1/2 cup powdered sugar
- 6 ounces mini chocolate chips
- 1/4 cup sliced toasted almonds
- 1 tablespoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1 container Cool Whip

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Line a 1 1/2 quart bowl with plastic wrap and set aside. In electric mixer, whip ricotta, sugar, vanilla and cinnamon until creamy. Stir in chocolate chips and set aside.

Cut bread slices diagonally and set into bowl, slightly overlapping. Sprinkle generously with marsala and spoon about 1/2 of the ricotta mixture into the bottom. Top with another bread slice, sprinkled with marsala. Put the rest of the ricotta mixture on top and place another slice of bread, again, laced with marsala. Push together firmly to compress cake together. Bring up the plastic wrap to tightly bind and seal the cake. Refrigerate overnight. The next day, peel back the plastic wrap, invert bowl onto serving dish. Frost with cool whip and sprinkle with toasted almonds. Serves about 8-10 people.