**Cannoli Cheesecake Cupcakes**

**Crust**

½ cup graham cracker crumbs

2 tablespoons unsalted butter, melted

1 tablespoon granulated sugar

Pinch of salt

Combine all ingredients and mix until fully incorporated. Divide the mixture evenly among the 8 muffin cups and gently press down with a cup. Bake at 350 for 5 minutes.

**Filling**

6 oz. cream cheese, softened

2 oz. ricotta cheese (about ¼ cup)

1/4 cup  sugar

1 tsp. vanilla

Pinch salt

1 egg

2 Tbsp. mini chocolate chips

Zest of half an orange

¼ tsp. cinnamon

**Garnish**

1 cup heavy whipping cream, whipped and sweetened with 1 Tbsp. powdered sugar

2 Tbsp. mini chocolate chips

Zest of half an orange

Pinch of cinnamon

**Directions**

Heat the oven to 350 degrees. Line 8 muffin cups with paper liners. (6 if you prefer more cheesecake filling to crust).

Prepare the crust as directed and bake for 5 minutes while you prepare the filling.

Beat cream cheese, ricotta cheese, sugar, vanilla, and salt with an electric mixer until very smooth. Scrape down frequently to ensure you mixture is smooth with no lumps. Add the egg and continue to beat on low speed just until blended. Fold in the chocolate chips, cinnamon, and orange zest and mix to fully incorporate. Spoon the cheesecake mixture on top of each cooled crust.

Bake for 15 minutes, or until the center slightly jiggles, but springs back (180 degrees).

*Garnish with piped whipped cream and additional chips, orange zest, and a light sprinkle of cinnamon.*