



## Kahlua Cake with Ricotta Filling

**1 chocolate devils food cake mix**  
**1/2 cup Kahlua liquor**  
**2 containers ready made chocolate frosting**

**TOPPING:**

**1/4 cup toasted slivered almonds**

**FILLING:**

**1 pound whole milk ricotta cheese**  
**1/4 cup powdered sugar**  
**2 tablespoons Kahlua liquor**  
**1/4 cup mini chocolate chips**  
**1/4 cup mixed candied fruit**  
**(cherries and pineapple are great!)**



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**Prepare cake mix as per directions, making two 9" rounds. Remove from pan and allow to cool.**

**Prepare filling by whipping ricotta, powdered sugar and Kahlua in mixer until nice and creamy. Remove from mixer and stir in candied fruit and mini chocolate chips.**

**Assemble cake by setting bottom part of cake on plate, drizzle with half of the Kahlua liquor, spread ricotta filling on top. Place other half of cake on top, drizzle with remaining Kahlua and frost. This cake is best if left for a few hours to mellow.**