

Tiramisu



Ingredients:

1½ cups heavy Whipping Cream
8 oz container Mascarpone Cheese, room temperature
⅓ cup granulated Sugar
1 tsp Vanilla extract
1½ cups cold Espresso
3 tbsp Coffee-flavored Liqueur, optional, (Kahlua or DaVinci brands)
1 package Lady Fingers, Savoiardi brand
Cocoa powder for dusting the top

Instructions:

Add whipping cream to a mixing bowl and beat on medium speed with electric mixers (or use a stand mixer).
Slowly add sugar and vanilla and continue to beat until stiff peaks.
Add Mascarpone cheese, fold in until combined & set aside.
Add coffee and liqueur to a shallow bowl.
Dip the lady fingers in the coffee (Don't soak them-just quickly dip them on both sides to get them wet) and lay them in a single layer on the bottom of an 8x8" or similar size pan.
Smooth half of the Mascarpone mixture over the top.
Add another layer of dipped lady fingers.
Smooth remaining Mascarpone cream over the top.
Dust cocoa powder with a fine mesh strainer generously over the top.
Refrigerate for at least 3-4 hours or up to overnight before serving.

Notes: Tiramisu can be made with or without alcohol.
This recipe calls for coffee flavoured liqueur because I like that it enhances the coffee flavour, but other options are Marsala wine or brandy.

Make Ahead Instructions: Tiramisu is even better when made in advance, allowing the flavours to blend!
It will keep in the refrigerator for 2 to 3 days.

https://tastesbetterfromscratch.com/wprm_print/tiramisu