

Tiramisu

Ingredients:

12 oz. Mascarpone Cheese
12 tablespoons Confectioners Sugar
1 teaspoon Vanilla extract
2 cup Heavy cream
18 Ladyfinger cookies
1 12 ounce cup of espresso coffee
Cocoa powder

Make the Cream Filling:

1. In a mixing bowl, whisk mascarpone until smooth and creamy. Add confectioner's sugar, vanilla extract and mix well.
2. In another bowl, beat heavy cream until stiff peaks form - this takes about 8~10 minutes when done by hand.
3. Add the whipped cream to the mascarpone cheese, a little at a time, and fold until well mixed. The cream filling is ready to use.

Prep the cups:

1. Place 12 cups on counter.
2. Add one crumbled lady finger to each cup.
3. Cover each lady finger with 1 tablespoon of coffee.

To Assemble:

1. Spoon some cream mixture over the lady finger in each cup.
2. Crumble second lady finger in each cup.
3. Cover with a second tablespoon of coffee.
4. Add the last layer of cream.
5. Dust with cocoa powder.