



Tiramisu

Ingredients

1. 6 large egg yolks
2. 3/4 cup granulated sugar
3. 1 cup mascarpone cheese
4. 1 1/2 cup heavy cream
5. 2 cups strong brewed coffee, cold
6. 1/4 cup coffee liqueur if desired
7. 1 tsp vanilla extract
8. 1 package ladyfingers
9. Unsweetened cocoa powder

Instructions

1. Using microwave safe bowl mix egg yolks and sugar with whisk.
2. Place bowl in pot of simmering water and stir constantly with whisk until mixture is thick 5-10 minutes
3. Remove bowl from heat and let cool.
4. Mix in mascarpone cheese with whisk until smooth
5. In another bowl whip heavy cream to stiff peaks
6. Fold whipped cream into mascarpone mixture until combined
7. In a shallow dish combine brewed coffee, coffee liqueur and vanilla extract.
8. Dip each ladyfinger into the coffee mixture (not too long for each)
9. Place dipped ladyfingers in a single layer in a 9" x 13" dish or similar
10. Spread half the mascarpone mixture over the ladyfingers.
11. Add another layer of coffee-dipped ladyfingers on top
12. Spread remaining mascarpone mixture over second layer
13. Cover and refrigerate for at least 4-5 hours or overnight
14. Dust top with cocoa powder and serve

Serves: 2-4

Prep Time: 30 minutes