



Tiramisu

INGREDIENTS:

- 1 Package Lady Fingers (make sure they are the hard cookies)
- 1 TBL Dark Cocoa Powder for dusting

LIQUID FILLING

- 1/3 Cup Sugar
- 2 Cups Dark Roast Coffee
- 1 ½ TBL Kahlua
- 1 ½ TBL Triple Sec or Grand Marnier
- 1 ½ TBL Frangelico

CREAM FILLING

- 1 Quart Heavy Whipping Cream
- 1 Tub Mascarpone (close to 16 ounces)
- 2 Egg Yolks
- 1/3 Cup Sugar
- 2 TSP Vanilla Extract

DIRECTIONS:

1. Put the whipping cream in the bowl of your mixer. Add to it the mascarpone, sugar, vanilla, and egg yolks. Using the whisk attachment of your mixer, whisk the ingredients on slow speed just until all of the ingredients are blended together. Let this rest now.
2. Put the first layer of lady fingers on the bottom of a 10 by 13 inch pan that has high sides. Lay them next to each other in an even pattern, much like you would put pencils next to each other in a box. It is best to use the disposable aluminum pans for this dessert. Make sure that the lady fingers are tight on the bottom of the pan. You may have to trim the corners of the lady fingers to get them to fit tight into the corners of the pan.
3. Mix together the liquid filling ingredients. Pour ½ of the liquid filling on top of the lady fingers that are in the pan. It will look like a lot of liquid but don't worry the lady fingers will absorb the liquid overnight.
4. Return to your mixer and turn the mixer on to high speed again using the whisk. Whisk the cream filling until the mixture forms stiff peaks. This can take a few minutes because of the amount of ingredients being mixed.
5. Using a spatula spread ½ of the cream filling on top of the lady fingers that are in the pan. Be careful when spreading the cream filling so that you do not break up the lady fingers. It is best to use a spatula for this and always push down on the spatula when spreading the cream. If you spread the cream and then pull the spatula up you will most likely take some of the lady finger with you. The lady fingers will be very soft at this point because of the added liquid. You want to keep the cream filling clean – not have broken cookies mixed into it.
6. Now place another layer of lady fingers on top of the cream filling layer in the pan.
7. Add the remaining ½ of the liquid filling on top of the new layer of lady fingers. Again, don't worry if it appears to be too much liquid being added.



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DIRECTIONS:

8. Spread the second half of the cream filling on top of the new layer of lady fingers. Again, being careful not to break up the lady fingers.
9. Dust on a heavy layer of cocoa powder.
10. Cover the pan with tin foil and place in the refrigerator. It should be chilled at least overnight. It will stay fresh for days as long as it is kept covered in the refrigerator.
11. When ready to serve it is best if you cut two of the corners of the aluminum pan and then fold down the side. This will enable you to remove each serving while keeping the pieces intact.