

## Tiramisu

*The tips and photography for this post were provided by local blogger, Abby Thome of [The Thome Home](#).*

### Ingredients:

- 24 oz Mascarpone Cheese
- 4 cup Heavy Whipping Cream
- 8 Egg Yolks
- 1/2 cup Sugar
- 1 tsp Kosher Salt
- 1/2 Tbsp Vanilla Extract
- 1/2 cup Powdered Sugar
- 3 packages Lady Fingers
- 1/2 cup Unsweetened Cocoa Powder



### Instructions for the Mascarpone:

1. Make the whipped cream. Take a handheld mixer, heavy whipping cream and start to mix for 8-10 minutes. Half way through the 10 minutes, add vanilla extract and powdered sugar. Continue to mix until whipping cream has become fluffy and formed peaks that are just barely stiff but can hold together when lifted from the bowl. Set whipped cream aside.
2. In a separate bowl, with handheld mixer, whip up the mascarpone cheese until fluffy. Set this aside.
3. Take a glass bowl that fits nicely into a saucepan, leaving enough space where the glass bowls bottom essentially floating midway into the saucepan. Fill the bottom of the saucepan with a bit of water, 1/4 way of the saucepan, ensuring that when you bring the water to a simmer, the water does not touch the bottom of the glass bowl. You are creating a steam bath for the egg yolks. Bring water to a simmer over med-low heat, place egg yolks and sugar into glass bowl and whisk continuously for about 5 minutes. The egg yolk and sugar combination will start to thicken and lighten in color, and become slightly fluffy in appearance. This is when you remove the egg mixture from the heat and set the glass bowl aside.
4. FOLD the egg into the whipped mascarpone.
5. FOLD the whipped cream into the mascarpone.

### Instructions for the Mascarpone:

1. DIP the lady fingers into your cooled or cold coffee. You can use espresso if you have it on hand, the traditional ingredient. I used the Chameleon Cold-Brew Vanilla Coffee found in the refrigerated section at Heinen's, it is really strong in flavor and the vanilla compliments the mascarpone so well!
2. Layer your dish of choice ( 9x13 baking dish, or trifle bowl) with the dipped lady fingers

3. Add half of your mascarpone filling to the top of the lady fingers, spreading over the entire layer of lady fingers.
  4. Continue to layer with the remaining lady fingers, and the last of the mascarpone filling. Four layers is plenty, two lady finger and to of mascarpone. Place in fridge for at least 6 hours to set. Once ready to serve, dust the entire top with a thick layer of unsweetened cocoa powder.
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