

# Rich & Creamy Tiramisu

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## Servings: 16

*2 cartons (8 ounce ea) mascarpone cheese  
5 large egg yolks  
1/2 cup sugar  
1/3 cup Marsala wine or liqueur  
1/2 teaspoon salt  
1 cup heavy whipping cream  
2 tablespoons sugar  
2 tablespoons Marsala wine  
3/4 cup strong brewed coffee, room temperature  
2 teaspoons instant espresso powder  
1 package (7 ounce) crisp ladyfinger cookies  
1 tablespoon Dutch-processed cocoa*

## Preparation Time: 15 minutes

### Cook Time: 10 minutes

Stir the mascarpone cheese. Let stand at room temperature for 30 minutes. In the top of a double-boiler, whisk the yolks, 1/2 cup of sugar, 1/3 cup of Marsala and the salt until the mixture is thickened (ribbon stage) and a thermometer reads 160 degrees. Remove from the heat. Gently whip in the mascarpone until almost smooth.

In a bowl, whip the cream and two tablespoons of sugar until soft peaks form. Fold into the mascarpone mixture.

In a bowl, combine the coffee, espresso powder and 2 tablespoons of the Marsala. Briefly dip eight ladyfingers into the coffee mixture one at a time. Place in the bottom of a nine-inch springform pan. Top with 1-1/2 cups of the mascarpone mixture. Repeat two more times.

Refrigerate, covered, for six hours or overnight.

To serve: Loosen and remove the rim. Dust the top with cocoa powder.

## SWITCH IT UP.

*Make the recipe in a nine-inch baking dish if a springform pan is unavailable.*

*Use Espresso instead of strong coffee if you have an espresso machine.*

*Top with chocolate shavings instead of the cocoa powder, if desired.*

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Per Serving (excluding unknown items): 117 Calories; 9g Fat (66.7% calories from fat); 1g Protein; 8g Carbohydrate; 0g Dietary Fiber; 92mg Cholesterol; 77mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 1/2 Other Carbohydrates.