

TIRAMISU RECIPE

DIRECTIONS

STEP 1

MIX THE EGG YOLKS AND 1/4 CUP SUGAR UNTIL THE VOLUME OF THE MIXTURE HAS TRIPLED, SET ASIDE.

STEP 2

WHIP THE HEAVY CREAM AND 1/4 CUP SUGAR TOGETHER UNTIL MEDIUM PEAKS FORM. ADD THE CREAM CHEESE AND CONTINUE TO WHIP UNTIL IT FORMS A SPREADABLE MIXTURE.

STEP 3

GENTLY FOLD THE CREAM CHEESE MIXTURE INTO THE YOLK MIXTURE UNTIL COMBINED.

STEP 4

COMBINE COFFEE AND LIQUOR OF CHOICE

STEP 5

DUST BOTTOM OF 2 QUART BAKING DISH WITH 1 TBS COCOA POWDER

STEP 6

QUICKLY DIP EACH LADYFINGER (ONE AT A TIME) INTO THE COFFEE MIXTURE AND PLACE THEM SIDE BY SIDE ON THE BOTTOM OF THE BAKING DISH. REPEAT UNTIL YOU HAVE AN EVEN LAYER.

STEP 7

SPREAD HALF OF THE CREAM CHEESE/YOLK MIXTURE ONTO THE LADYFINGERS IN AN EVEN LAYER. REPEAT WITH REMAINING LADYFINGERS AND CREAM CHEESE MIXTURE.

STEP 8

DUST TOP LAYER WITH 1 TBS COCOA POWDER. COVER AND LET CHILL IN THE REFRIGERATOR OVERNIGHT.

STEP 9

ENJOY A GLASS OF DARK ROAST RUM OR TIRAMISU CREAM LIQUEUR.

INGREDIENTS

4 LARGE EGG YOLKS

1/2 CUP SUGAR

3/4 CUP HEAVY CREAM

8oz CREAM CHEESE

1 3/4 CUPS VERY STRONG COFFEE

3-4 TABLESPOONS OF
DARK ROAST OR TIRAMISU CREAM

2 TABLESPOONS UNSWEETENED
COCOA POWDER

-24 LADYFINGERS

