

## **Creamy Tiramisu Delight**

### **Ingredients:**

1 cup heavy whipping cream  
8 ounces mascarpone cheese  
1/4 cup granulated sugar  
1 teaspoon pure vanilla extract  
1/4 cup brewed and cooled strong coffee or espresso  
2 tablespoons coffee liqueur (such as Kahlúa) (optional)  
18-20 ladyfingers  
Unsweetened cocoa powder, for dusting  
Dark chocolate shavings or cocoa powder for garnish (optional)

### **Instructions:**

#### **Make the Coffee Mixture:**

a. In a shallow dish, combine the cooled brewed coffee or espresso with the coffee liqueur (if using). This will be used to soak the ladyfingers.

#### **Prepare the Mascarpone Filling:**

- a. In a mixing bowl, whip the heavy whipping cream until stiff peaks form.
- b. In a separate bowl, whisk together the mascarpone cheese, granulated sugar, and vanilla extract until smooth.
- c. Gently fold the whipped cream into the mascarpone mixture until well combined. Be careful not to overmix.

#### **Assemble the Tiramisu Delight:**

- a. Quickly dip each ladyfinger into the coffee mixture, making sure not to soak them for too long to avoid sogginess.
- b. Arrange a layer of dipped ladyfingers at the bottom of your serving dish (you can use individual glasses or a larger trifle dish).
- c. Spread a layer of the mascarpone mixture on top of the ladyfingers.
- d. Repeat the process with another layer of dipped ladyfingers and a second layer of mascarpone mixture.
- e. Finish with a final layer of dipped ladyfingers on top.

Chill:

Cover the dessert with plastic wrap and refrigerate for at least 2-3 hours, or overnight if possible. Chilling allows the flavors to meld and the dessert to set.

Garnish and Serve:

Just before serving, dust the top with unsweetened cocoa powder and garnish with dark chocolate shavings or additional cocoa powder, if desired