

Easy Tiramisu

Ingredients

1 cup heavy whipping cream

1 cup room temperature mascarpone cream, whipped until smooth

2/3 cup powdered sugar, sifted

1 teaspoon vanilla extract

1 tablespoon Amaretto liquor

1 1/2 cups strong coffee, room temperature

1 package Savoiardi cookies (Lady Fingers)

Unsweetened cocoa powder for dusting the top

Method

In a chilled bowl with chilled beaters whip the cream, sugar and vanilla until stiff peaks form. In two additions fold in the Amaretto and the mascarpone being careful not to deflate the cream.

Quickly dip the lady fingers in the coffee one by one and place in an 8 x 8 pan to make the bottom layer.

Spread half the cream mixture on top. Repeat with the remaining lady fingers and cream mixture.

Refrigerate at least 8 hours or preferably overnight to allow the wonderful flavors to develop.

Before serving generously dust the top of the dessert with the cocoa powder.

Serve with espresso coffee.

Buon Appetito!