

Tiramisu

Prep Time: 35 Minutes

Cook Time: 10 Minutes

Ready In: 5 Hours

Servings: 12

"This tiramisu recipe features rum and coffee-soaked ladyfingers layered with mascarpone custard and whipped cream."



INGREDIENTS:

6 egg yolks
3/4 cup white sugar
2/3 cup milk
1 1/4 cups heavy cream
1/2 teaspoon vanilla extract
1 pound mascarpone cheese
1/4 cup strong brewed coffee, room temperature
2 tablespoons rum
2 (3 ounce) packages ladyfinger cookies
1 tablespoon unsweetened cocoa powder

DIRECTIONS:

- 1.** In a medium saucepan, whisk together egg yolks and sugar until well blended. Whisk in milk and cook over medium heat, stirring constantly, until mixture boils. Boil gently for 1 minute, remove from heat and allow to cool slightly. Cover tightly and chill in refrigerator 1 hour.
- 2.** In a medium bowl, beat cream with vanilla until stiff peaks form. Whisk mascarpone into yolk mixture until smooth.
- 3.** In a small bowl, combine coffee and rum. Split ladyfingers in half lengthwise and drizzle with coffee mixture.
- 4.** Arrange half of soaked ladyfingers in bottom of a 7x11 inch dish. Spread half of mascarpone mixture over ladyfingers, then half of whipped cream over that. Repeat layers and sprinkle with cocoa. Cover and refrigerate 4 to 6 hours, until set.

Source: *AllRecipes.com*