

Tiramisu

Translated means "Pick Me Up"...this holiday favorite will sweep you off your feet!

Ingredients:

8 medium eggs, separated
1 cup sugar
1 lb. mascarpone
1 cup brewed espresso
1/3 cup rum
25 ladyfinger cookies (hard cookies)
Cocoa powder for dusting



Directions:

In a bowl, combine the egg yolks with the sugar. Using a hand mixer, blend on high speed for 3 minutes. Add the mascarpone, and beat for 2 minutes, or until the mix is creamy. Set aside.

In a clean bowl, beat the egg whites with mixer until stiff peaks form. Gradually, fold in the beaten whites into the mascarpone mixture.

To Assemble:

In a bowl, combine the espresso and the rum. One by one, dip the ladyfingers in the coffee mix **for a second or two**. Arrange them in a single layer along the bottom of an 8" square baking dish. Spread a thin layer of mascarpone on top, followed by another layer of coffee-dipped ladyfingers.

Continue until you have 3 layers and finish with a layer of the mascarpone.
(Alternate the layers...lengthwise, crosswise, etc.)

Cover with plastic wrap and refrigerate overnight.
To serve, slice into squares and sprinkle with cocoa powder.

Serves 8

This is a great "make-ahead" dessert to serve especially during the busy holiday season.