



## Tiramisu

(Submitted by Donna Tantillo)

An adaption of her own, her daughter-in-law's, and Irene Pardini's tiramisu recipes

### Ingredients:

32 Savoiardi ladyfinger cookies (from Whole Foods Market- Forno Bonomi)  
2 cups hot espresso coffee  
¼ cup sugar  
2 tablespoons vanilla  
⅓ cup Marsala wine  
3 tablespoons powdered sugar  
2 - 8 oz containers of Marscarpone cheese  
2 cups heavy whipping cream

1. Dissolve 2 cups espresso with the ¼ cup of sugar. Add the vanilla and Marsala, mix, and set aside to cool.
2. With hand mixer, beat powdered sugar into Marscarpone cheese until creamed.
3. Whip the heavy cream until stiff. Then gently fold the marscarpone mixture into the whipped cream.
4. Use a 9 x 13 x 2" glass dish. Dip 8 of the ladyfinger cookies into the espresso, one at a time and lay each one in the same direction along the long side of the dish. Then dip 8 more into the espresso and cut and trim to fit with the other cookies to completely cover the bottom of the dish.
5. Spread ½ of the marscarpone mixture on top of the cookies.
6. Layer the rest of the cookies over the marscarpone in the same method as step 4 and cover this layer with the rest of the marscarpone mixture. Cover with plastic wrap and refrigerate. Can be made up to 3 days ahead up to this step.
7. Just before serving, sprinkle the top with cocoa powder using a small strainer.