



Irene Pardini's Tiramisu

Ingredients:

1¼ cups of hot water
2 tablespoons of sugar
2½ teaspoons of instant espresso coffee (you can use instant coffee but taste to make sure it is very strong-tasting)
1 tablespoon vanilla
2 tablespoons of brandy (for the tiramisu, not you)
2 – 8 oz cartons of mascarpone cheese
3 tablespoons of powdered sugar (divided into 2 tablespoons and 1 tablespoon)
2 cups of whipping cream
3 packages of Lady Finger cookies
Some cocoa powder

Combine water, sugar, instant coffee, vanilla, and brandy. Dip one package of cookies into the coffee mixture to cover the bottom of a 9X13 glass baking dish.

Beat the mascarpone and 2 tablespoons of the powdered sugar until creamy.

Beat whipping cream in separate bowl until peaks form.

Gently fold whipping cream into mascarpone. Cover cookies in the dish with half of the mixture. Make another layer of cookies that have been dipped into the liquid coffee mixture. Add rest of cream and mascarpone.

Dip another package of cookies into coffee mixture and arrange over the top of cheese mixture. Cover and refrigerate overnight.

When ready to serve mix some cocoa powder and remaining tablespoon of powdered sugar and sprinkle on top.