**Tiramisu**

**INGREDIENTS**

* 6 egg yolks
* 3/4 cup white sugar
* 2/3 cup milk
* 1 ¼ cups heavy cream
* ½ tsp vanilla extract
* 1 ½ cups espresso, room temperature
* shot of rum (2oz)
* ladyfinger cookies **(about 50 Alessi Savoiardi brand cookies)**
* 1 tbsp unsweetened cocoa powder or shaved chocolate
* 16oz mascarpone cheese (or **substitute**)

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| **Mascarpone substitute** (16oz) recipe   * 2 (8 oz) packages of softened [cream cheese](http://www.recipezaar.com/library/getentry.zsp?id=506) * ½ cup heavy whipping cream * 5 tbsp of sour cream * Use mixer to combine the ingredients until creamy |

**Directions**

1. In a small bowl, combine cooled espresso and rum.
2. In a medium saucepan, before turning on stove, whisk together egg yolks and sugar until well blended.
3. Whisk in milk and cook over medium-low heat, stirring constantly.
   1. Boil gently for 1 minute, remove from heat and allow to cool slightly.
4. Cover tightly and chill in refrigerator for 1 hour, stirring occasionally.

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| 1. In a medium bowl, mix heavy cream with vanilla until stiff peaks form. This may take a few minutes. 2. Remove mixture from refrigerator and use mixer to beat in the mascarpone until smooth. 3. **Fold** the **heavy cream & vanilla** **mixture** into the **mascarpone** **mixture**. |
| 1. Quickly dip a lady finger in the espresso bowl **sugared side UP** and immediately pull it out. **Place each finger sugar side DOWN** in bottom of a 7x11 pan or similar size. |
| 1. Spread half of mixture over ladyfingers. Repeat layers and sprinkle with cocoa. 2. Cover and refrigerate 4 to 6 hours, until set. After a couple of days, this will taste much better, as the flavors will fully blend. |