

## Tiramisu Recipe Quick and Easy (no egg) in single serving cups—Serves 4



This Tiramisu Recipe is intended for the person who wants to whip this up without a lot of effort or purchasing too many particular or hard to find ingredients, only one trip to the grocery for the lady fingers and mascarpone cheese and no special coffee making equipment or mixers. The rest of the ingredients you probably already have in your cupboard.

### Main Ingredients:

Lady Fingers 8  
Mascarpone Cheese  
8 oz Instant Coffee to taste  
1/2 and 1/2 or Whipping Cream 1 cup Sugar 7  
table spoons  
Vanilla Extract -1 table spoon  
Cooking Wine, Kailua or Coffee Liquor

### Garnish Ingredients:

Chocolate Bar  
Coco Powder  
Coffee Bean or  
Chocolate Covered Espresso Bean

### Utensils:

Bowls (2)  
Shallow Bowl  
Whisk  
Grater (fine)  
Spoons  
Bowl Scraper or Spatula  
Cups for Serving

I think it's best to consult our YouTube video to become familiar with the Tiramisu and to make your own personalized one. Recipes take time and practice and every time you do it you become more successful. Enjoy and have fun with it.

Instructions: Scoop out the Mascarpone cheese in a large bowl and let it set out to get soft, leave for later use.

Mix 1/8 cup of water in a shallow bowl with instant coffee, add enough coffee to make a thick syrup to the consistency of maple syrup.

In a mixing bowl whip a cup of 1/2 and 1/2 or heavy cream with 6 table spoons of sugar, 1 table spoon of vanilla extract and 2 table spoons of cooking wine, the coffee syrup and till light foamy.

Now add to the first bowl of Mascarpone and fold over with a spatula till thoroughly mixed together and place in the refrigerator till later use.

Now make more instant coffee this time a bit wetter with a 1/4 cup of water and 1 table spoon of sugar.

Dip 8 lady fingers in the coffee and very quickly roll in the coffee on all 4 sides.

Keep the cookies crunchy and place two in each serving cup of your choice.

NO add your chilled Mascarpone mix evenly into fourths in your glad and over the lady fingers.

Garnish by grating a chocolate bar over the top and a dash of coco powder.

Top with a coffee bean or piece of chocolate or chocolate covered espresso bean.

Mascarpone Substitute Makes 1 1/4 cup

1 (8 ounce) package cream cheese, softened  
1/4 cup heavy cream  
3 dollops of sour cream

### Optional

add a pinch of powdered sugar  
add a dash of vanilla extract

### Directions

In a medium bowl mix together the cream cheese, heavy cream & sour cream until well blended. Use in place of Mascarpone.

