

Tiramisu From Jane

Source: B&O's recipe Sept. '02

Ingredients

- $\frac{2}{3}$ cups Cake Flour
- $\frac{2}{3}$ cups Pwd Sugar
- 2 Eggs
- 4 Yolks
- 1 teaspoon Vanilla
- 4 Whites
- 8 Eggs
- $1\frac{1}{3}$ cups Sugar
- 1 teaspoon Vanilla
- $\frac{2}{3}$ cups Cocoa
- $\frac{2}{3}$ cups Cake Flour
- $6\frac{1}{2}$ ounces Melted Butter
- 1 lb. Mascapone
- 3 cups Cream
- $\frac{1}{2}$ cup Sugar
- 2 cups Espresso Coffee (strong)
- $\frac{1}{2}$ cup Kahlua

Method

Preheat oven to 375°F.

White Sponge

Sift flour 3 times. Sift pwd sugar. Beat whole egg and 2 yolks until thick and lemon colored. Separately whip 2 whites until stiff but not dry.

Fold sugar gradually into the egg whites. Beat the mixture until it thickens again. Fold in the egg yolk mixture and vanilla. Fold in flour.

Bake about 12 minutes.

(Can shape dough into oblongs with paper tube. Pour into greased ladyfinger or small muffin tins or cookie press.) (From Joy of Cooking)

Chocolate Sponge

Beat 8 eggs, sugar and vanilla. Sift cocoa and cake flour together. Melt butter. Fold all together.

These amounts make 2-10" rounds each. (This cake uses 3 layers. You can cut one cake recipe in half.)

Filling

Whip cream til just past watery. Break up cheese, add to cream and blend with whisk. Return to beater. This sets up very fast and then that is that. This makes enough for the inside and outside.

Mix the espresso and Kahlua.

Put first layer on the plate, soak with some syrup. Put some cream mixture on top and repeat with the next two layers. Use all of the espresso mixture. Frost top and sides and decorate as inspired.

Notes

Other notes from Jane: sprinkle with grated chocolate or crunched up amaretto cookies. Can be put between layers also. Ladyfinger or sponge recipe can just go into pan and be cut into layers or squares for individuals. Can also make in round, square or sheet cake size.

Can use 3 pkg. of ladyfingers instead of making them.

Small individual cakes are fabulous, and you only need to frost the top.

I have never made this version.