

# Tiramisu

## Ingredients

<del>Whipping cream</del>	<del>5-6oz</del>
Marscapone	8oz
Heavy Cream	5-6oz
Sugar (confectioner's)	2 tbsp.
Cinnamon	1.5 oz
Vanilla Extract	1 tsp.
Grand Marnier	2 tbsp
Espresso or Strong Coffee	3-4 tbsp
Lady Fingers	12-20
Kahlua	2 tbsp
Chocolate (semi-sweet) - grated	2 oz

## Procedure

1. Combine whipping cream (6oz), after whipping, with cheese mixture.
2. Beat Marscapone (8oz) and Sugar (2 tbsp) until smooth and creamy, gradually beat in cold coffee and Grand Marnier (2 tbsp ea); gently fold in whipped cream (above) and ~~1.5 oz Cinnamon~~ & 1 tsp vanilla extract.
3. Spoon mixture (several spoonfuls) into bottom of serving dish to form base.
4. Combine ~~2~~ 7 tsp of coffee and 2 tbsp Kahlua. Dip lady fingers and top cheese base. - Repeat - end w/cher top!

b. Chill & sprinkle cinnamon + (choc - opt.)

5. Sift 1.5 oz cinnamon top