

# Wheatfields Tiramisu



8 portions

*Hardware:*

Electric Mixer  
Large mixing bowl  
Spatula  
Cheese grater or microplane  
Small bowl  
Tablespoon

*Software:*

16 oz. Mascarpone Cheese  
2 tablespoons orange liqueur (such as Triple Sec or Cointreau)  
1 tablespoon dark rum  
3 tablespoons sugar  
1 teaspoon vanilla extract  
1 cup heavy cream  
24 lady fingers  
1 ½ cups brewed espresso or strong coffee  
6 oz. semisweet or bittersweet chocolate

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# Directions

1. Using a chilled electric mixer, or a large mixing bowl, combine mascarpone, orange liqueur, and rum. Then gradually add the sugar. Remove from bowl and set aside.
  2. With electric mixer, whip the vanilla and the cream soft peaks form. Fold this into the mascarpone mixture.
  3. Spread just enough of the mascarpone mixture on the bottom of the pan to barely coat it.
  4. One by one, dip the lady fingers in the coffee just so they are moist on the outside, but still hard in the center; place each lady finger in rows along the bottom of a baking dish.
  5. Spread  $\frac{1}{2}$  the mascarpone over the lady fingers and grate chocolate using a cheese grater until the entire surface is lightly dusted.
  6. Repeat the process creating two layers.
- Cover and refrigerate at least three hours, but preferably overnight.