



## Tiramisu Parfaits with Whipped Mascarpone

 5h  2 Servings

Have you ever gone out to an Italian restaurant just for the tiramisu? We don't blame you. But thanks to Dinnerly, you can skip the pasta and head straight for dessert. We've got you covered! (2p-plan makes 3–4 parfaits; 4p-plan makes a 7x10-inch cake)

## WHAT WE SEND

- 6 oz yellow cake mix <sup>1,2,3,4</sup>
- ¼ oz espresso powder
- ¼ oz rum extract
- 5 oz granulated sugar
- 3 oz mascarpone <sup>2</sup>
- 12 oz evaporated milk <sup>2</sup>
- ¾ oz unsweetened cocoa powder

## WHAT YOU NEED

- nonstick cooking spray
- ¼ tsp kosher salt
- 2 large eggs <sup>1</sup>
- 4 Tbsp butter, melted <sup>2</sup>
- ¼ tsp vanilla extract

## TOOLS

- 8-inch cake pan
- parchment paper
- hand-held electric mixer
- 3–4 small glasses

## ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 540kcal, Fat 28g, Carbs 69g, Protein 9g



### 1. Prep equipment & batter

Preheat oven to 350°F with a rack in the center. Grease an 8-inch cake pan with nonstick cooking spray; line bottom with a round of parchment paper.

In a medium bowl, whisk together **cake mix** and ¼ **teaspoon salt**. Whisk in **2 large eggs**, **4 tablespoons melted butter**, and ½ **cup water** until smooth. Transfer **batter** to prepared pan.



### 4. Whip mascarpone

In a medium bowl, combine **mascarpone**, ¼ **cup evaporated milk**, **1 tablespoon sugar**, and ¼ **teaspoon vanilla**. Using a handheld electric mixer, beat on high speed until mixture holds stiff peaks. Keep refrigerated until ready to serve.



### 2. Bake cake & make syrup

Bake **cake** on center oven rack until a toothpick inserted into the center comes out clean, 20–25 minutes. Let cool for 5 minutes.

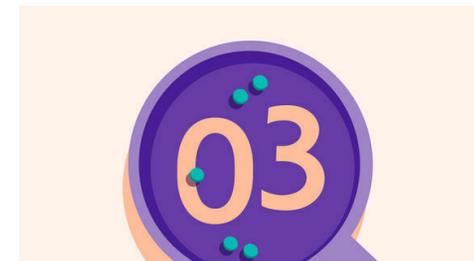
In a liquid measuring cup, add **espresso powder**, **1 teaspoon rum extract**, and ½ **cup each of sugar and hot tap water**. Whisk until sugar is dissolved.



### 5. Assemble & serve

Crumble **cake** into 1-inch pieces. Divide some of the cake among 3–4 small glasses. Layer **some of the whipped mascarpone** over top. Repeat layers (save any remaining cake for own use).

Place **1 tablespoon cocoa powder** in a fine-mesh sieve and dust over **tiramisu parfaits** before serving. Enjoy!



### 3. Soak cake

Once cooled, lightly poke all over **cake** surface with a fork. Pour **coffee syrup** over top. Let set in fridge for at least 2 hours or overnight.



### 6. Prep ahead!

The mascarpone can be whipped and stored in the fridge up to 24 hours before serving.