

DINNERLY



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 serves 4; 4p-plan serves 8)

WHAT WE SEND

- ¼ oz espresso powder
- ¼ oz rum extract
- 5 oz granulated sugar
- 3 oz mascarpone ⁷
- 12 oz evaporated milk ⁷
- ¾ oz unsweetened cocoa powder
- 6 oz yellow cake mix ^{1,3,6,7}

WHAT YOU NEED

- nonstick cooking spray
- ¼ tsp kosher salt
- 2 large eggs ³
- 4 Tbsp butter, melted ⁷
- ¼ tsp vanilla extract

TOOLS

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

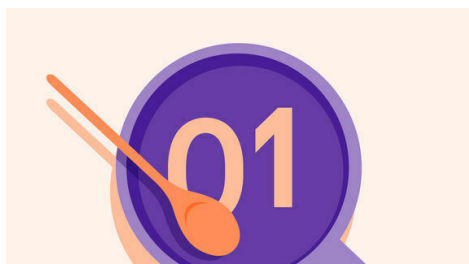
ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

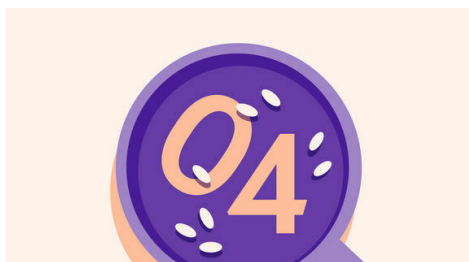
Calories 560kcal, Fat 31g, Carbs 67g, Protein 10g



1. Prep equipment & batter

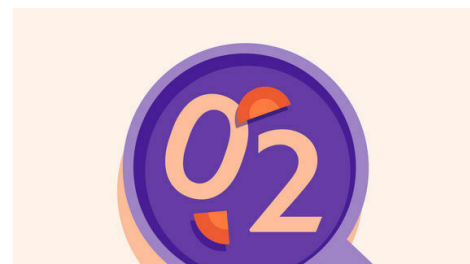
Preheat oven to 350°F with a rack in the center. Grease an 8-inch cake pan with nonstick cooking spray; line bottom with a round of parchment paper.

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

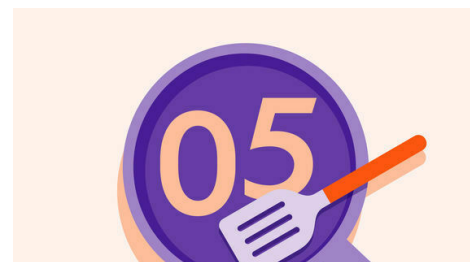
In a medium bowl, combine **mascarpone**, ¼ **cup evaporated milk**, 1 **tablespoon sugar**, and ¼ **teaspoon vanilla**. Using a handheld electric mixer, beat on high speed until mixture holds stiff peaks. Keep refrigerated until ready to serve.



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.

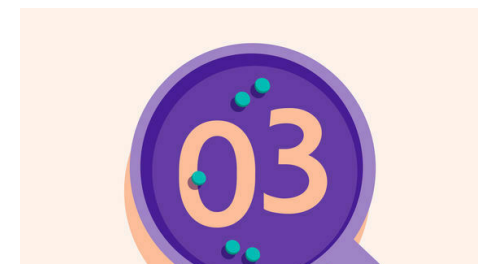
In a liquid measuring cup, add **espresso powder**, 1 **teaspoon rum extract**, and ½ **cup each of sugar and hot tap water**. Whisk until sugar is dissolved.



5. Assemble & serve

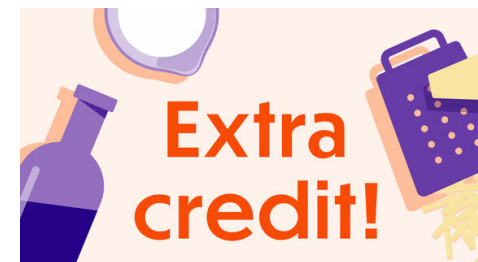
Crumble **cake** into 1-inch pieces. Divide some of the cake among 3–4 small glasses. Layer **some of the whipped mascarpone** over top. Repeat layers (save any remaining cake for own use).

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.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**