

MARLEY SPOON



Tiramisu

with Whipped Mascarpone



2h



2 Servings

Traditionally made with ladyfingers, we make our spin on tiramisu by baking a fluffy sour cream cake. Pieces of cake lightly soak in espresso syrup before being blanketed with whipped mascarpone, then topped off with a generous sprinkling of cocoa powder. The final result is layer after delicious layer of creamy decadence. (2p-plan serves 6; 4p-plan serves 12—nutrition reflects 1 slice)

What we send

- 2 (3 oz) mascarpone ²
- 12 oz evaporated milk ²
- 5 oz self-rising flour ³
- 1 oz sour cream ²
- 2 (5 oz) granulated sugar
- ¼ oz espresso powder
- ¾ oz unsweetened cocoa powder

What you need

- neutral oil
- 2 large eggs ¹
- vanilla extract
- kosher salt

Tools

- medium baking dish
- parchment paper
- hand-held electric mixer

Cooking tip

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Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 30g, Carbs 70g, Protein 9g



1. Make batter

Preheat oven to 350°F with a rack in the center. **Grease** a medium square or rectangular baking dish and line with parchment paper. Set **mascarpone** and **evaporated milk** in the fridge to chill.

In a medium bowl, combine **flour, sour cream, ¾ cup sugar, 2 large eggs, 5 tablespoons oil, 1 teaspoon vanilla, ½ teaspoon salt**, and **½ cup water**. Whisk until just smooth and evenly mixed.



2. Bake cake

Transfer **batter** to prepared baking dish and spread in an even layer.

Bake **cake** on center oven rack until a toothpick inserted into the center comes out clean, 20-25 minutes. Let cool 15 minutes in the baking dish, then transfer to a wire rack to cool completely. Reserve baking dish.



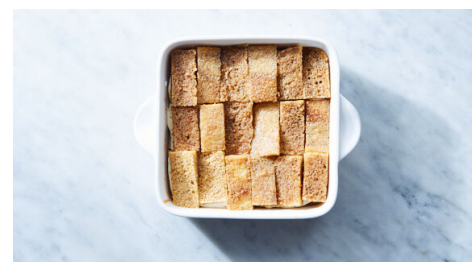
3. Make espresso syrup

In a liquid measuring cup, add **espresso powder, all but 1 tablespoon of the remaining sugar, 1 teaspoon vanilla**, and **¾ cup hot tap water**. Whisk until sugar is dissolved.



4. Whip mascarpone

In a medium bowl, combine **all of the chilled mascarpone** and **½ cup chilled evaporated milk**. Using a hand-held electric mixer, beat on high speed until mixture holds stiff peaks. Gently fold in **remaining sugar**, and **¼ teaspoon vanilla**. Keep refrigerated.



5. Assemble tiramisu

Cut **cake** into 1x3-inch pieces (1-inch thick). Working one at a time, lightly dunk **half of the cake pieces** into the **espresso syrup** and arrange in a single layer in the reserved baking dish. Spread **⅓ of the whipped mascarpone** evenly over the cake layer. Repeat process with another layer of cake pieces, dunking them in espresso syrup as you go.



6. Finish & serve

Spread **remaining whipped mascarpone** over **cake** in an even layer. Sprinkle all over with **cocoa powder**.

Chill **tiramisu** in the fridge for at least an hour (or overnight) before serving. Enjoy!