



# Tiramisu Cake

Prep Time:	20 minutes
Yield:	12 servings
<u>Tip:</u>	Best if chilled for 12 hours (made the day before serving)

## For the "lady fingers" (triangle-shaped sugar cookie dough)

6	eggs, separated (medium, approx. 50 g each)
$\frac{3}{4}$ cup	sugar (165 g / 5.8 oz.)
$1\frac{1}{2}$ cup	all-purpose flour (180 g / 6.3 oz.)
$1\frac{1}{2}$ tsp	baking powder
Butter	melted, to coat the pan

1. Preheat oven to 350°F (or 320°F convection), with rack placed in center.
2. Generously coat the Triangles pan with melted butter. Refrigerate pan for 10 minutes.
3. In a medium bowl, whip the egg whites until stiff. Slowly add the sugar; continue to beat 2 minutes.
4. Stir the egg yolks to combine, and add them to the egg whites.
5. Mix the baking powder into the flour. Using a whisk, incorporate both into the egg white mixture.
6. Spread 1/3 of the batter onto the pan to fill the 12 triangle-shaped indentations.
7. Bake for approx. 10 minutes, until lightly browned.
8. Let cool in the pan for 10 minutes, then remove triangles from pan.
9. Repeat steps 2-8 two more times, in order to yield 3 layers of 12 triangles each.

## For the Mascarpone filling

750 g	Mascarpone
6	eggs, separated
3 TBS	brown sugar
$\frac{1}{2}$ cup	Amaretto (optional)
6 cups	strong coffee, preferably Espresso
Cocoa powder for dusting	

1. In a medium bowl, whip the egg whites until stiff.
2. In a separate bowl, blend egg yolks, mascarpone, sugar, and Amaretto (if using). Fold in the egg whites.

For more information visit [www.frieling.com](http://www.frieling.com)



### Assembly

1. Cover the bottom of a 10 inch (26 cm) springform pan with 12 triangles.  
Tip: If using a slightly smaller springform pan, you can easily cut the triangles to size with kitchen scissors.  
Tip: If NOT using a leak-proof springform pan, set the pan onto a square sheet of aluminum foil slightly larger than the pan, and fold up the sides.
2. Sprinkle the triangles with 1/3 of the coffee and 1/3 of the amaretto, if using. The triangles should be very moist, but not "swim" in the liquid.
3. Spread one third of the mascarpone mixture onto the layer of triangles.
4. Repeat with a second layer of 12 triangles and 1/3 of the coffee and amaretto, topped with 1/3 of the mascarpone mixture.
5. Finish with a third layer of 12 triangles and 1/3 of the coffee and amaretto, topped with the remaining mascarpone mixture.
6. Place in fridge for at least 4 hours, preferably overnight. Before serving, remove from springform and dust the top with powdered cocoa.