

From FCTV-6 "Today's Special" episode February 2, 2008

Tiramisu

By Maria Niemiec

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| 24 lady fingers (toasted ones) | 16 oz. mascarpone cheese |
| 1 cup cooled espresso coffee | 2 T. brandy or vanilla |
| 6 eggs separated | ½ cup unsweetened cocoa |
| 4 ½ T. sugar | |

In a large mixing bowl beat the egg whites at high speed until they are stiff. Set aside. In another large bowl beat the egg yolks and sugar at medium speed until thick and lemon colored. Add the mascarpone and the brandy or vanilla. Mix gently until smooth. Gently fold the egg whites into the mascarpone mixture.

Dip the lady fingers into the espresso coffee and lay them on a 9x13 pan. Pour ½ the mascarpone mixture over the ladyfingers. Dip more lady fingers into the espresso and place them on the pan. Pour the rest of the mixture over the lady fingers. Dust with cocoa. Cover with foil and refrigerate for at least 2 hours. Cut into squares to serve. ENJOY!!!!