**Tiramisu**

STUFF YOU’LL NEED:

* For best results, use a 9" springform pan
* A second, larger pan into which the 9” pan would fit
* Aluminum foil
* Very hot tap water

Ingredients:

* Coffee mixture:
	+ 1½ cups espresso – purchase at Black Rock or use instant espresso
	+ ½ cup dark rum – or instead try dark spiced rum, brandy, or cognac
	+ Optional: Kahlua or orange liqueur
* Marscapone filling:
	+ 16 oz. Store-bought marscapone (, or make your own)
	+ ¼ cup dark rum
	+ 6 large eggs
	+ ⅔ cups sugar
	+ 2 cups heavy whipping cream
	+ 2 tspn vanilla extract
* ⅓ cup unsweetened cocoa powder
* 40 Ladyfingers

Direx:

* Combine **espresso** and **rum**.
* Optional: For added depth, add a bit of **Kahlua** or orange liqueur
* Add **marscapone**.

CAKE DIREX:

* In the bowl of your stand mixer fitted with the paddle attachment, mix the cream cheese and sugar on medium speed, until smooth, scraping the sides of the bowl as necessary. Don’t over-mix!
* Add sour cream and vanilla, mixing well, scraping the sides of the bowl as necessary. Don’t over-mix!
* Add eggs, one at a time, mixing on low speed after each addition, so as to not over-mix.
* Pour mixture into crust and spread evenly.

BAKING DIREX:

* Double wrap the bottom of the 9” pan with aluminum foil (preventative measure)
* Fill larger pan with about 0.75” very hot tap water.
* Place cake pan into larger pan with water and bake 3h at 325˚ F (Internet says 60-70 minutes!). You know it’s done if the outside is set but the center jiggles.
* Run a knife around rim of pan to loosen cake.
* Cool at room temperature for 60 minutes. Then, cover with foil and chill in fridge for 6 or more hours.

Use a paper towel to remove any condensation from top before serving.