

# Classic Tiramisu

Makes 8 to 10 servings

## INGREDIENTS

- 2 cups boiling-hot water
- 3 tablespoons instant-espresso powder
- 1/2 cup plus 1 tablespoon sugar, divided
- 3 tablespoons Kahlua or Tia Maria (coffee liqueur)
- 4 large egg yolks
- 1/3 cup dry Marsala
- 1 pound mascarpone (2 1/2 cups)
- 1 cup chilled heavy cream
- 36 savoiardi (crisp Italian ladyfingers; from two 7-ounce packages)
- Unsweetened cocoa powder for dusting

## PREPARATION

Stir together water, espresso powder, 1 tablespoon sugar, and liqueur in a shallow bowl until sugar has dissolved, then cool.

Beat egg yolks, Marsala, and remaining 1/2 cup sugar in a metal bowl set over a saucepan of barely simmering water using a whisk or handheld electric mixer until tripled in volume, 5 to 8 minutes. Remove bowl from heat. Beat in mascarpone until just combined.

Beat cream in a large bowl until it holds stiff peaks.

Fold mascarpone mixture into whipped cream gently but thoroughly.

Dipping both sides of each ladyfinger into the coffee mixture, line the bottom of a 13- by 9- by 3-inch baking pan with 18 ladyfingers in 3 rows, trimming edges to fit if necessary. Spread half of the mascarpone filling on top. Dip remaining 18 ladyfingers in coffee and arrange over filling in the pan.

Spread remaining mascarpone filling on top and dust with cocoa. Chill, covered, at least 6 hours.

Let tiramisù stand at room temperature 30 minutes before serving, then dust with more cocoa.

## **Easy No Bake Key Lime Pie with Fresh Berries**

Makes 1 pie/4-6 individual pies

- 1 14 oz. sweetened condensed milk (Eagle Brand is always good)
- 1 8 oz. cream cheese, softened
- 1/3 c. Nellie & Joe's Key Lime Juice (found in the aisle where the fresh lime & lemon juice are, or sometimes with the cocktail mixers)
- 1 graham cracker pie crust or a package of individual mini graham cracker pie crusts

Fresh whipped cream or ReadyWhip

Beat cream cheese and condensed milk together on low until blended. Gradually add in lime juice and continue to beat until well blended. Pour into the pie shell and chill until firm enough to slice. Serve with whipped cream and fresh berries.

## **Dark Chocolate Peanut Butter Bars**

- 1 cup unsalted butter (melted)
- 2 cups graham cracker crumbs (use the boxed kind, or grind them in a food processor. )
- 2 cups powdered sugar
- 1 1/4 cups peanut butter (divided)
- 1 1/2 cups dark (can use milk) chocolate chips

## **INSTRUCTIONS**

In a medium bowl, mix together the melted butter, graham cracker crumbs, powdered sugar, and 1 cup peanut butter until well blended.

Press evenly into the bottom of an ungreased 9 × 13 inch pan. (or a 9 X 9 inch square pan for thicker bars)

In the microwave, melt the chocolate chips with the peanut butter, stirring every 30 seconds until melted until smooth. Spread over the peanut butter layer.

Refrigerate for at least one hour before cutting into squares.