



## Rich and Easy Tiramisu Dessert

READY IN



315 min.

SERVINGS



15

CALORIES



347 kcal

DESSERT

### Ingredients

- ☐ 0.8 cup flour gold medalall®
- ☐ 0.5 oz baker's chocolate grated
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 cup butter
- ☐ 8 oz cream cheese softened
- ☐ 2 eggs
- ☐ 0.8 cup granulated sugar
- ☐ 1 tablespoon granulated sugar
- ☐ 8 oz mascarpone cheese softened (or cream cheese, )

- ☐ 0.3 cup milk
- ☐ 0.3 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup strong coffee decoction hot brewed
- ☐ 2 tablespoons strong coffee decoction dark cold brewed
- ☐ 0.3 teaspoon vanilla
- ☐ 2 cups whipping cream

## Equipment

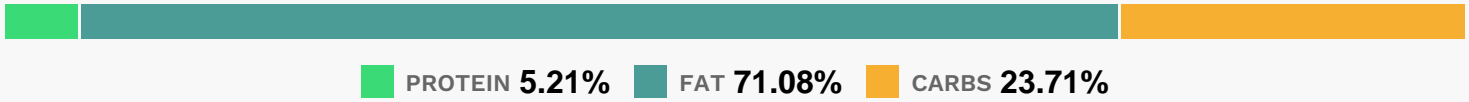
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ microwave
- ☐ measuring cup

## Directions

- ☐ Heat oven to 375F. Spray 13x9-inch pan with cooking spray. In small saucepan or 2-cup microwavable measuring cup, heat butter and milk until steaming hot (about 1 minute on High in microwave).
- ☐ Meanwhile, in large bowl, beat eggs with electric mixer on high speed until light. Gradually beat in 3/4 cup granulated sugar; beat 2 minutes longer.
- ☐ Add flour, baking powder, salt, vanilla and hot milk mixture; beat on low speed until smooth.
- ☐ Pour batter into pan.
- ☐ Bake 14 to 16 minutes or until cake springs back when touched lightly in center. In 1-cup measuring cup, mix coffee and 1 tablespoon granulated sugar.
- ☐ Drizzle over warm cake. Cool completely, about 30 minutes.
- ☐ In large bowl, beat cream cheese and mascarpone cheese with electric mixer on medium speed until smooth and creamy. Beat in powdered sugar and wine.

- ☐
- In large bowl, beat whipping cream with electric mixer until stiff peaks form. Fold into cream cheese mixture until combined.
- ☐
- Spread evenly on cake.
- ☐
- Sprinkle grated chocolate over top of cake. Cover; refrigerate at least 4 hours or overnight. To serve, cut into squares. Store in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:24.81, Glycemic Load:11.35, Inflammation Score:-6, Nutrition Score:4.5339130053054%

## Flavonoids

Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 1.35mg, Epicatechin: 1.35mg, Epicatechin: 1.35mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 346.79kcal (17.34%), Fat: 27.79g (42.75%), Saturated Fat: 15.79g (98.71%), Carbohydrates: 20.86g (6.95%), Net Carbohydrates: 20.53g (7.47%), Sugar: 15.13g (16.81%), Cholesterol: 88.56mg (29.52%), Sodium: 177.73mg (7.73%), Alcohol: 0.02g (100%), Alcohol %: 0.03% (100%), Caffeine: 6.28mg (2.09%), Protein: 4.58g (9.16%), Vitamin A: 1054.81IU (21.1%), Vitamin B2: 0.17mg (10.19%), Selenium: 6.41µg (9.15%), Calcium: 84.2mg (8.42%), Phosphorus: 67.97mg (6.8%), Manganese: 0.09mg (4.49%), Vitamin B1: 0.07mg (4.48%), Vitamin D: 0.67µg (4.47%), Folate: 17.4µg (4.35%), Vitamin E: 0.61mg (4.08%), Iron: 0.64mg (3.58%), Vitamin B5: 0.34mg (3.39%), Vitamin B12: 0.16µg (2.7%), Copper: 0.05mg (2.57%), Zinc: 0.38mg (2.55%), Potassium: 87.62mg (2.5%), Magnesium: 9.85mg (2.46%), Vitamin B3: 0.45mg (2.26%), Vitamin B6: 0.04mg (1.78%), Vitamin K: 1.49µg (1.42%), Fiber: 0.33g (1.3%)