



Tiramisu Cake Balls

 **Gluten Free**  **Popular**

READY IN



230 min.

SERVINGS



24

CALORIES



118 kcal

DESSERT

Ingredients

- 8 teaspoons coffee-flavored liqueur kahlua® (such as)
- 3 tablespoons confectioners' sugar
- 2 eggs
- 3 tablespoons brown sugar light packed
- 1 cup mascarpone cheese
- 16 ounce pound cake mix
- 1 teaspoon vanilla extract
- 0.8 cup water

- 1 tablespoon ground espresso finely

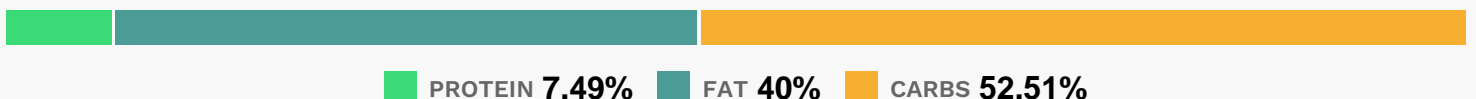
Equipment

- bowl
- frying pan
- baking sheet
- oven
- wire rack
- loaf pan
- toothpicks
- melon baller

Directions

- Preheat oven to 350 degrees F (175 degrees C). Generously grease a 9x5-inch loaf pan.
- Beat cake mix, water, and eggs in a bowl on low speed for 30 seconds, then on medium speed for 3 minutes.
- Pour batter into the prepared pan.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 50 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.
- Stir together espresso, coffee liqueur, and brown sugar in a small bowl. Stir together mascarpone, confectioners' sugar, and vanilla in a separate bowl until smooth; stir in espresso mixture.
- Crumble pound cake into crumbs in a large bowl. Stir mascarpone mixture into cake crumbs until no crumbs remain; you may need to use your hands.
- Scoop small balls of the mixture with a melon baller or spoon.
- Roll into balls; place on a baking sheet. Chill in the refrigerator for at least 2 hours before serving.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.7234782519872%

Nutrients (% of daily need)

Calories: 118.03kcal (5.9%), Fat: 5.08g (7.82%), Saturated Fat: 2.89g (18.08%), Carbohydrates: 15.01g (5%), Net Carbohydrates: 14.92g (5.43%), Sugar: 10.18g (11.32%), Cholesterol: 42.29mg (14.1%), Sodium: 129.07mg (5.61%), Alcohol: 0.42g (100%), Alcohol %: 1.21% (100%), Protein: 2.14g (4.28%), Selenium: 2.87µg (4.1%), Vitamin B2: 0.07mg (4%), Vitamin A: 180.16IU (3.6%), Phosphorus: 33.22mg (3.32%), Iron: 0.59mg (3.28%), Vitamin B1: 0.05mg (3.16%), Calcium: 29.9mg (2.99%), Folate: 10.62µg (2.66%), Manganese: 0.04mg (2.1%), Vitamin B3: 0.37mg (1.85%), Vitamin B5: 0.15mg (1.49%), Vitamin B12: 0.08µg (1.3%)