



Espresso Chocolate Chunk Tiramisu

You can put this tiramisu recipe together in mere minutes and bring it out of the fridge for after dinner. The custard layer is simplified by Pamela's Vanilla Frosting Mix, and Dark Chocolate Chunk Cookies take the place of coffee-soaked ladyfingers. Based on 2012 Recipe Contest "Praiseworthy" Recipe by [Pamela V.](#)

Yield: 9-12 servings

Ingredients

- 4 egg yolks
- ½ cup milk
- 1 package [Pamela's Vanilla Frosting Mix](#)
- 8 oz mascarpone cheese-room temperature
- 2 packages [Pamela's Dark Chocolate Chunk Cookies](#)
- 1/2 cup very strong brewed coffee-cooled
- 2 TBSP coffee liqueur
- ½ tsp granulated coffee crystals
- 1 TBSP unsweetened cocoa powder
- 1 oz bittersweet chocolate

Directions

In small sauce pan over medium/low heat, whisk eggs and milk together, whisking constantly, until light, frothy and starting to thicken, about two to three minutes. Allow to cool a few minutes. In a large mixer with the whisk attachment, combine egg/milk mixture, Pamela's Vanilla Frosting Mix and mascarpone cheese. Mix on medium speed until fluffy and thickened.

Place a layer of cookies in the bottom of an 8 by 8 inch baking dish. Pour coffee and coffee liquor over top, and let stand 3 minutes until cookies have soaked up liquid. Break up some of the leftover cookies and push them into the empty spaces and let those pieces soak up some of the liquid. Sprinkle the coffee crystals over the tops of the soaking cookies. Top with mascarpone cheese mixture; spread carefully over the cookies, trying not to mix the layers together. Sift cocoa powder evenly over top, and shave bittersweet chocolate on top. Refrigerate at least one hour.

Chef's Note: This is a great recipe to make the day ahead of serving.

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