



Tiramisu Cups

Prep 30m · Cook 0m · Serves 12

Ingredients

- 0.1 lb Cocoa Powder
- 0.5 dozen Eggs (Large)
- 0.15 lb Espresso (Ground)
- 0.25 lb Granulated Sugar
- 0.5 qt Heavy Cream
- 1 pack Ladyfinger Cookies
- 1 lb Mascarpone

Instructions

1. Whisk egg yolks with sugar. Fold in mascarpone. Whip cream and fold in. Dip ladyfingers in espresso. Layer in cups: cookies, cream, repeat. Dust with cocoa powder. Chill 4 hours.