Simple Tiramisu

INGREDIENTS

* ½ c. heavy whipping cream
* ¼ c. prepared coffee
* 1 double shot espresso
* 8 oz. mascarpone cheese
* ¼ c. granulated sugar
* 1 tbsp. rum or brandy
* 10 ladyfingers (a light, oblong italian cookie with powdered sugar on one side)
* cocoa powder

DIRECTIONS

1. Chill whipping cream and bowl of electric mixer (or standard metal mixing bowl). Mix coffee and espresso and chill.
2. Whisk the whipping cream until it reaches stiff peaks. This can be accomplished in a few minutes with an electric mixer or by hand (times will vary depending on arm strength and stamina).
3. Put the cheese, sugar, and brandy into a medium bowl and mix until smooth. Add more sugar or alcohol as desired.
4. Fold in the whipped cream to create the cheese mixture.
5. Soak lady fingers in espresso for a couple seconds, rotating to coat all sides. Place lady fingers side by side on bottom of 2-3 custard cups.
6. Put half the cheese mixture on lady fingers in cups. Smooth with a spatula or spoon. Sift cocoa powder liberally on surface of layer.
7. Apply second layer of lady fingers and remaining cheese. Sift cocoa powder on top. Cover in plastic wrap and chill.

Adapted from: http://www.delish.com/cooking/recipe-ideas/recipes/a17093/simple-tiramisu-recipe/