

### Tiramisu Filling

Ingredients	2# 6 ounces	4# 12 ounces
Cream cheese, room temperature	12 ounces	1# 8 ounces
Mascarpone Cheese	12 ounces	1# 8 ounces
Powdered Sugar, sifted	6 ounces	12 ounces
Heavy Cream	8 ounces	1#

1. Whip heavy cream to medium-stiff peaks and set aside.
2. In an electric mixer's bowl, beat the cream cheese with a paddle to soften. Then add the mascarpone cheese and beat together.
3. Add the powdered sugar and combine.
4. Remove from the mixer, and fold in the whipped cream.

### Tiramisu Assembly

Ladyfingers	1# 9 ounces	3#
Prepared Espresso, cooled	8 ounces	1#
Tiramisu Filling	2# 6 ounces	4# 12 ounces
Espresso Powder, Cocoa Powder, or Chocolate Shavings	As needed	As needed

1. Take a ladyfinger and dip it in the prepared espresso for about 1 second allowing it to soak in some of the espresso. If it soaks up too much espresso it will become soggy and fall apart.
2. Place it in a baking dish, serving dish, or pyrex pan. Repeat until the entire dish is lined with ladyfingers. Alternatively, if you baked your ladyfingers in a layer you can place your ladyfingers in the baking dish and brush them with a pastry brush dipped in the espresso.
3. Take half of the tiramisu filling and smooth it evenly on top of the layer of ladyfingers.
4. Repeat with another layer of ladyfingers, and another layer of the filling. Chill for at least two hours for clean slices.
5. Before serving, sprinkle on the powder or chocolate shavings. If done too early, your powder may absorb some liquid from the dessert and become dark or soggy.