

Mocha Tiramisu

written by The Recipe Exchange | December 9, 2014

Ingredients

2 tablespoons instant coffee crystals
1/2 cup hot water
2 (3-ounce) packages ladyfingers (24) cut crosswise into quarters
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk), divided
8 ounces mascarpone or cream cheese softened
2 cups (1 pint) whipping cream, divided
1 teaspoon vanilla extract
1 cup (6 ounces) miniature semi-sweet chocolate chips
Grated semi-sweet chocolate and/or strawberries (optional)

Directions

Dissolve coffee crystals in hot water; set aside 1 tablespoon of the coffee mixture. Brush remaining coffee mixture in cut sides of ladyfingers; set aside.

In large bowl, with mixer, gradually beat 3/4 cup of the EAGLE BRAND® into mascarpone. Add 1 1/4 cups whipping cream, vanilla and reserved coffee mixture; beat until soft peaks form. Fold in half of the chocolate chips.

In small saucepan, melt remaining chocolate chips with remaining EAGLE BRAND®. Using 8 tall dessert glasses or parfait glasses, layer mascarpone mixture, chocolate mixture and ladyfinger pieces, beginning and ending with mascarpone mixture. Cover and chill at least 4 hours.

To serve, with mixer, beat remaining whipping cream until soft peaks form. Spoon whipped cream over layered desserts. Garnish with grated chocolate and strawberries (optional). Store leftovers covered in refrigerator.