

Mini Tiramisu Ladyfingers



Yields: 36 sandwich cookies

Prep: 45 mins

Bake: 5 mins 375F per batch

Cool: 10 mins

Ingredients

6 egg whites

$\frac{3}{4}$ cup sugar

6 egg yolks

2 tablespoons coffee-flavor liqueur or strong brewed coffee, cooled

1 teaspoon vanilla

$\frac{1}{2}$ teaspoon instant espresso coffee powder

1 cup all-purpose flour

1 recipe Tiramisu Frosting (below)

Unsweetened cocoa powder (optional)

Chocolate-covered coffee beans (optional)

Directions

1. Line three large cookie sheets with parchment paper; set aside. Preheat oven to 375F. In a large bowl beat egg whites with an electric mixer on medium speed until soft peaks form. Gradually add sugar, beating until stiff peaks form.
2. In a medium bowl beat egg yolks, coffee-flavor liqueur, vanilla, and instant espresso coffee powder with electric mixer on high speed for 5 minutes until mixture is thick.
3. Fold egg yolk mixture into beaten egg whites just until combined. Sprinkle $\frac{1}{4}$ cup of the flour over egg mixture. Fold flour in gently, just until combined. Repeat with remaining flour, $\frac{1}{4}$ cup at a time, being careful to not overstir.
4. Spoon batter into a decorating bag fitted with $\frac{1}{2}$ -inch round tip. Pipe batter 1 $\frac{1}{2}$ inches apart in ladyfinger shapes (3x1-inch) on prepared cookie sheets.
5. Bake for 5 -6 minutes or until set and golden brown. Cool on cookie sheets for 10 minutes. Use spatula to transfer to wire rack; cool completely.
6. Spoon the Tiramisu Frosting into decorating bag fitted with medium star tip. Pipe frosting onto flat sides of half of the cookies. Top each frosted cookie with another cookie, flat side down. Pipe a bit of frosting on top of each cookie. Sift with cocoa powder and top with a chocolate-covered coffee bean. Chill until ready to serve.

Tiramisu Frosting

Ingredients

*1 - 8 ounce carton softened mascarpone cheese
¼ cup softened butter
3 tablespoons whipping cream
1 tablespoon coffee-flavor liqueur or strong brewed cooled coffee
1 teaspoon vanilla
½ teaspoon instant espresso coffee powder
3 ½ cups powdered sugar*

Directions

In a large bowl combine one mascarpone cheese, butter, whipping cream, coffee-flavor liqueur or strong brewed cooled coffee, vanilla, and instant espresso coffee powder. Beat with an electric mixer on medium speed until light and fluffy. Gradually beat in 3 ½ to 4 ½ cups powdered sugar to make a frosting of piping consistency.