

Easter “Tiramisu”

Skill level: Intermediate

Oven Temp: 350*

Servings: 12

Tips: Bake sponge cake the day before assembly for easier slicing and better absorption of soaking beverage.
Great make-ahead dessert as it will need 6-8 hours to set in the fridge.

Sponge Cake:

6 large eggs, room temp.

1 c. sugar

1 t. vanilla

Zest of 2 limes

¼ t. salt

1 ½ c. AP flour

Spray/grease 9” springform pan, line bottom with parchment paper, spray/grease again and dust with flour. Set aside. Sift flour and salt into medium bowl. Set aside. Preheat oven to 350*.

Beat eggs in bowl of stand mixer with whisk attachment until foamy. Add sugar gradually, in stages, and beat until mixture is pale yellow and reaches “ribbon stage”. Add vanilla and lime zest.

Scrape and remove whisk attachment and carefully fold in flour until incorporated. Do not over mix.

Spread evenly in prepared pan. Bake for approx. 25 minutes or until golden brown. Leave to cool in the pan while preparing cream filling. (OR: cover with plastic wrap, store at room temperature overnight. Prepare cream filling and assemble the next day.)

Cream filling:

1 packet (2 ½ t) unflavored gelatin

1/8 c. water, room temp.

6 egg yolks

½ c. sugar

3 c. mascarpone, room temp

1 ½ c. whipping cream, whipped

Zest of 2 large lemons

Soaking Beverage:

2 c. Moscato (sparkling or still)-
substitute ginger ale or limeade

Fruit for layering:

2-3 c. Your choice of assorted fruit; berries, sliced
peaches, pear, kiwi, etc.

Pour water into heat resistant bowl, sprinkle gelatin over water. Set aside to “bloom”.

Whisk yolks and sugar in heat resistant bowl over Bain Marie, continue whisking until thick, pale and sugar is dissolved.

Melt gelatin, cool slightly and stir into egg mixture.

Whisk in mascarpone, one cup at a time until smooth.

Fold in whipped cream and lemon zest.

Assembly:

Slice cooled cake into two layers. Place the bottom layer into a clean springform pan lined with parchment paper. Soak bottom layer with half the Moscato until moist but not seeping. Evenly spread bottom layer with half the cream mixture. Evenly arrange half the fruit onto the cream layer, gently pressing fruit into the cream.

Repeat with second layer of cake; soaking with remaining Moscato until evenly moist but not seeping, spreading with remaining cream mixture, and decoratively arranging remaining fruit on top, as desired.

Cover loosely with plastic wrap and chill for 6 hours or overnight.

Slide a long narrow knife around inside edge of springform to loosen edges before releasing pan.

Transfer to a serving platter or cake stand. Sprinkle with powdered sugar before slicing, if desired. **Enjoy!**