

Cheat's Tiramisu



Serves 8

Prep 20 mins

Cooking 20 mins

Easy

Ingredients

About 15 sponge fingers
8 tbsp. Tia Maria or Madeira
600 ml double cream
250 g mascarpone
5 tbsp powdered drinking chocolate
2 tbsp icing sugar

1. Lay the sponge fingers in a 1 litre serving dish about 20.5cm x 15cm (8in x 6in) and drizzle over 6tbsp of the Tia Maria. Turn them in the liquid to soak, then set aside.
2. In a large bowl, whip half the cream, half the mascarpone, 4tbsp powdered drinking chocolate and 1tbsp icing sugar to soft peaks. In another large bowl, whip the remaining cream, mascarpone, Tia Maria and icing sugar to soft peaks.
3. Remove the sponge fingers from the dish. Spoon the chocolate cream into the dish, then layer the sponge fingers on top followed by the Tia Maria cream. Dust with the remaining powdered drinking chocolate to serve.