

## Tiramisu

1-cup heavy cream  
1# lb cream cheese  
½ pound container Mascarpone cheese  
2oz- Marsala wine  
½- cup strong dark coffee  
½ cup-coffee liquor (Starbucks brand is very good)  
24 Ladyfinger biscuits  
Coco powder to dust layers

(While there are numerous versions; this is one with no Egg)

Combine 1-cup Heavy cream and 1# cream cheese; add Mascarpone cheese, blend well in mixer, add Marsala wine, continue blending

Separately, add Starbucks liquor, and coffee to sauce pan - heat carefully burn off alcohol, set aside to cool. When cooled, dip ladyfingers in coffee mixture, Alternate in serving vessel, cream mix, coco, ladyfingers, cream mix, and coco to dust top.