



## [White Russian Tiramisu Cake](#)

Recipe found on [AnnsEntitledLife.com](#)

### **White Russian Tiramisu Cake Ingredients:**

- 3 cups Strong Brewed Coffee, cooled
- ½ cup Kahlua, divided
- 1 cup Mascarpone Cheese
- 16oz Cream Cheese, softened
- ½ cup White Sugar
- 2/3 cup Light Brown Sugar
- 48 Lady Fingers
- ¼ cup of Cocoa Powder (for dusting)
- 2 cups Heavy Whipping Cream
- ½ cup Confectioners' Sugar
- 1 TBSP Clear Vanilla

### **White Russian Tiramisu Cake Directions:**

- Place a mixing bowl in the freezer to chill.
- Combine 3 cups of strong, cooled, brewed coffee and ¼ cup of Kahlua in a container. Set aside.
- Using a stand mixer combine mascarpone, cream cheese, white sugar, brown sugar, and remaining ¼ cup of Kahlua. Beat until smooth.
- Dip a lady finger into the coffee-Kahlua mixture. Place the lady dipped-side down in a 13" x 9" pan. Repeat until the bottom of the pan is covered in dipped lady fingers.

- Spread a layer of the cheese mixture over the lady fingers. Dust with cocoa powder.
- Repeat for a second layer. Set aside.
- Remove the chilled mixing bowl from the freezer; using a stand mixer combine heavy whipping cream, vanilla and confectioners' sugar. Using the whisk attachment beat on medium speed until soft peaks form and the mixture is firm. Do not overbeat.
- Spread whipped cream on top of the pan containing the lady finger/cheese mixture.
- Dust with cocoa powder.
- Optional: if you like, you may top with chocolate shavings.
- Keep refrigerated.