

Tiramisu Cake

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/tiramisu-cake-recipe-india>

Ingredients:

- 2 cups cake flour
- 2 teaspoons baking powder
- 1/8 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/4 sticks unsalted butter (10 tablespoons or 140 grams) room temperature
- 1 cup sugar
- 3 large eggs
- 1 large egg yolks
- 1 1/2 teaspoons pure vanilla extract
- 3/4 cup buttermilk
- 2 tablespoons instant espresso powder
- 2 tablespoons boiling water
- 1/2 cup water
- 1/3 cup sugar
- 1 tablespoon amaretto Kahlua, or brandy, Deb note: I used brandy
- 8 ounces mascarpone 1 container
- 1/2 cup confectioners sugar sifted
- 1 1/2 teaspoons pure vanilla extract
- 1 tablespoon amaretto Kahlua, or brandy, Deb note: I used brandy
- 1 cup heavy cream cold
- 1/2 cup mini chocolate chips
- 2 1/2 ounces semisweet chocolate or bittersweet, finely chopped, or about 1/2 cup store-bought mini chocolate chips
- chocolatecovered espresso beans for decoration, optional
- cocoa powder for dusting

Nutrition:

1. Calories: 1540 calories
2. Carbohydrate: 176 grams

3. Cholesterol: 430 milligrams
 4. Fat: 87 grams
 5. Fiber: 6 grams
 6. Protein: 23 grams
 7. SaturatedFat: 52 grams
 8. Sodium: 780 milligrams
 9. Sugar: 110 grams
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