

Homemade Classic Italian Tiramisu Layer Cake

Yield: 15 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-thousand-layer-cake-recipe>

Ingredients:

- 5 eggs
- 1 cup sugar 200 grams
- 2 teaspoons baking powder
- 2 1/2 cups Cake / pastry flour, 300 grams
- 1 1/2 cups whipping cream or whole, 360 grams
- 1 egg
- 2 tablespoons sugar
- 1 1/2 cups mascarpone 335 grams
- 1 cup coffee more if desired, I use espresso, but a good strong coffee will
- 1/4 cup cocoa powder

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 115 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 5 grams
8. Sodium: 170 milligrams
9. Sugar: 16 grams

Thank you for visiting our website. Hope you enjoy Homemade Classic Italian Tiramisu Layer Cake above. You can see more 15 italian thousand layer cake recipe Taste the magic today! to get more great cooking ideas.