

The Best Tiramisu

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-ladyfingers-indian>

Ingredients:

- 6 eggs
- 1 cup sugar
- 4 cups mascarpone room temperature
- 1 cup mini chocolate chips
- 6 cups boiling water
- 3/4 cup brown sugar
- 1/2 cup instant espresso powder
- 3 tablespoons cocoa
- 1/2 cup Kahlua
- 2 ladyfingers packs, 14-ounces
- 3/4 cup bittersweet chocolate finely grated

Nutrition:

1. Calories: 1240 calories
2. Carbohydrate: 150 grams
3. Cholesterol: 430 milligrams
4. Fat: 61 grams
5. Fiber: 6 grams
6. Protein: 27 grams
7. SaturatedFat: 33 grams
8. Sodium: 590 milligrams
9. Sugar: 133 grams

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