

Italian Tiramisu

Instead of the usual ladyfingers in this dessert, this recipe uses vanilla wafers. They are dipped in brewed coffee and layered with chocolate cream cheese and ground chocolate chips with cinnamon.

- Servings: Makes 8 to 10 servings.

Ingredients:

1 (10 oz pkg.) Mini-semisweet Chocolate Chips
2 ½ tsp. Cinnamon
2 cups Whipping Cream
1(8 Ounce) Package Cream Cheese, softened
¾ cup Powdered Sugar
¼ cup Chocolate Syrup
1(12 oz pkg.) Vanilla Wafers
1 cup Strong Brewed Coffee



Directions:

Process chocolate chips and cinnamon in a food processor until finely chopped. Set aside.

Beat whipping cream at high speed with an electric mixer just until stiff peaks form. Set aside.

Beat cream cheese, powdered sugar, and chocolate syrup at medium speed with an electric mixer until creamy. Fold in whipped cream.

Dip each vanilla wafer quickly into coffee.

Layer 1/3 of the wafers in the bottom of a large glass serving dish (such as a trifle bowl). Spoon 1/3 of the whipped cream mixture over wafers; sprinkle with 1/3 of the chopped chocolate-cinnamon mixture. Repeat layers twice. Cover and chill at least 2 hours.

Helpful Tips:

I get requests for this dessert at every family and church get-together. It's very rich and very tasty!