# TIRAMISU

## Ingredients

## Sponge Cake

- 2 large eggs, beaten
- ½ cup whole milk (or milk of choice)
- 1 teaspoon vanilla extract
- 2 cups oat flour
- 1 tablespoon baking powder
- 1 teaspoon honey
- 1 cup raw sugar
- 1 teaspoon fine sea salt
- Cinnamon, for garnish

#### Cream

- 2 large eggs, yolks separated
- ¼ cup oat flour
- 4 teaspoons vanilla extract
- 1 tablespoon raw sugar
- 1 cup whole milk
- 1 cup mascarpone cheese

### Coffee Sauce

- ½ cup strong coffee
- ¼ cup brandy

## **Directions**

- 1. Preheat the oven to 350°F. Line 1 8x8-inch or 2 loaf pans with parchment paper, and grease with butter.
- 2. To make the sponge cake, whisk the eggs, milk, honey, sugar, and vanilla together in a large bowl. In a separate bowl, mix together the oat flour, baking powder, and salt. Add the oat mixture to the egg mixture and stir to combine. Let rest for 10 minutes.
- **3.** Pour into pan(s) and bake for 20–25 minutes, until firm to the touch and pulling away from sides. Transfer to a wire rack and set aside to cool. Once the sponge cake has cooled, cut into 2 layers and then into 1-inch rectangles (resembling traditional ladyfinger cookies).
- 4. To make the cream, whisk together the egg yolks, flour, vanilla, sugar, and milk. Pour into a medium saucepan over low heat and cook for 10 minutes, whisking constantly. Be sure to not let the eggs curdle.
- 5. Remove from heat, pour the egg mixture into a bowl, and set aside to cool completely. Then add the mascarpone and mix until combined.
- **6.** In another bowl, beat the egg whites and sugar until they form soft peaks. Carefully stir into the cooled cream.
- 7. To make the coffee sauce, whisk the coffee and brandy together in a shallow bowl.
- **8.** To assemble, line a loaf pan (roughly 9x5-inch) with wax paper or plastic wrap, leaving an overhang on at least 2 opposite sides.
- **9.** Dunk each piece of sponge into coffee sauce and add a layer to the dish. Pour over half of cream, ensuring even distribution.
- 10. Repeat with second layer. Cover and leave in refrigerator to set, at least 8 hours.
- 11. When ready to serve, use wax paper to gently invert tiramisu onto serving dish and dust with cinnamon to garnish.

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9 ½ HOURS