

# Tiny Tiramisu

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## **Servings: 24**

*1 Publix Premium Old-Fashioned  
Vanilla Pound Cake  
6 tablespoons boiling water  
2 tablespoons rum or coffee liqueur  
1 1/2 teaspoons instant espresso  
powder  
12 ounces mascarpone cheese  
2/3 cup whipping cream  
1/3 cup powdered sugar  
2 tablespoons unsweetened cocoa  
powder  
24 chocolate-covered espresso beans*

## **Preparation Time: 40 minutes**

### **Chill: 4 hours**

Line a large baking sheet or tray with waxed paper. Set aside.

Using a serrated knife, cut the pound cake into 1/2-inch slices. Using a scalloped 1-1/2-inch round cookie cutter, cut out two rounds from each slice. Arrange all of the rounds on the prepared baking sheet. Set aside.

In a small bowl, combine the water, rum and espresso powder, stirring until the espresso powder is dissolved. Using a pastry brush, brush the cake rounds with the espresso mixture. Cover and chill for four to twenty-four hours.

In a medium bowl, combine the mascarpone cheese, whipping cream and powdered sugar. Beat with an electric mixer on medium speed until smooth. Spoon the cheese mixture into a large pastry bag fitted with a large star tip.

Pipe half of the cheese mixture onto one-half of the rounds. Top with the remaining rounds. Pipe the remaining cheese mixture on top of each round stack.

To serve: Sift cocoa powder over the tops of the tiramisu stacks and garnish each with a chocolate-covered espresso bean.

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Per Serving (excluding unknown items): 94 Calories; 9g Fat (84.8% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 11mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	94	<b>Vitamin B6 (mg):</b>	trace
<b>% Calories from Fat:</b>	84.8%	<b>Vitamin B12 (mcg):</b>	trace
<b>% Calories from Carbohydrates:</b>	11.1%	<b>Thiamin B1 (mg):</b>	trace
<b>% Calories from Protein:</b>	4.0%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	9g	<b>Folacin (mcg):</b>	trace
<b>Saturated Fat (g):</b>	2g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	1g	<b>Caffeine (mg):</b>	1mg
<b>Polyunsaturated Fat (g):</b>	trace	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	28mg	<b>% Refuse:</b>	0 0%
<b>Carbohydrate (g):</b>	3g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	trace	<b>Grain (Starch):</b>	0
<b>Protein (g):</b>	1g	<b>Lean Meat:</b>	0
<b>Sodium (mg):</b>	11mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	12mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	5mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	trace	<b>Fat:</b>	1 1/2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	0
<b>Vitamin C (mg):</b>	trace		
<b>Vitamin A (i.u.):</b>	96IU		
<b>Vitamin A (r.e.):</b>	27 1/2RE		

**Nutrition Facts**

Servings per Recipe: 24

**Amount Per Serving**

**Calories** 94 **Calories from Fat:** 80

**% Daily Values\***

<b>Total Fat</b> 9g	14%
Saturated Fat 2g	8%
<b>Cholesterol</b> 28mg	9%
<b>Sodium</b> 11mg	0%
<b>Total Carbohydrates</b> 3g	1%
Dietary Fiber trace	1%
<b>Protein</b> 1g	
<b>Vitamin A</b>	2%
<b>Vitamin C</b>	0%
<b>Calcium</b>	0%
<b>Iron</b>	0%

\* Percent Daily Values are based on a 2000 calorie diet.