

Easy Mexican Spiced Marias Gamesa® Cookie Tiramisu

Ingredients

- 1 pkg (4.9 oz) Mariás
- 1 tsp ground cinnamon
- 1/4 tsp cayenne pepper
- Pinch ground cloves
- 1/2 cup strong brewed coffee (warm)
- 1/4 cup packed brown sugar
- 1 tub (8 oz) mascarpone cheese
- 1/2 cup whole milk
- 1/2 cup prepared vanilla pudding
- 1 tsp vanilla extract
- 1 cup heavy or whipping (35%) cream
- 1/2 cup confectioners' (icing) sugar
- 2 tbsp unsweetened cocoa powder

How to make it

1. In small bowl, stir together cinnamon, cayenne and cloves.
2. In medium bowl, stir together coffee, brown sugar and 1/2 tsp cinnamon mixture; let cool.
3. In large bowl, using handheld electric mixer, beat mascarpone cheese, milk, vanilla pudding, vanilla and remaining cinnamon mixture until blended.
4. In another medium bowl, using handheld electric mixer with clean beaters, beat cream until stiff peaks start to form. Beat in confectioners' sugar until blended. Fold half the whipped cream mixture into the mascarpone mixture. Fold in remaining whipped cream mixture.
5. One at a time, dip Marias Gamesa® Cookies into spiced coffee and arrange in bottom of 8-



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 30 min | - | 30 min | 8 |

Made with



Mariás

inch square baking dish until arranged in a single layer. Spread half the mascarpone mixture over top. Repeat with another layer of dipped cookies and remaining mascarpone mixture. Dust top with cocoa powder.

6. Refrigerate for at least 3 to 5 hours or until cookies are tender, filling is thickened and flavors are married.
7. Cut into 8 pieces to serve.