## **Tiramisu SCOOPS!®**

## Ingredients

- 40 (1/2 bag) TOSTITOS® Multigrain SCOOPS!®
- 1/2 cup 35% whipping cream
- 1/4 cup icing sugar
- 1 tbsp instant espresso
- 1 tsp vanilla extract
- 1/2 cup mascarpone cheese
- 1 tsp ground cocoa powder
- 2 crisp ladyfingers, broken into pieces



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
15 min	0 min	15 min	10

## How to make it

- 1. Place the cream, sugar, espresso and vanilla in a large bowl.
- 2. Beat, with an electric mixer on high, for 3 minutes or until stiff.
- 3. Stir half of the whipped cream mixture with the mascarpone.
- 4. Gently fold in the remaining whipped cream mixture.
- 5. Spoon into the TOSTITOS® Multigrain SCOOPS!® and arrange on a serving platter.
- 6. Dust with cocoa powder.
- 7. Garnish with ladyfinger pieces.

## Made with



**TOSTITOS® Multigrain SCOOPS!®**