



## Name

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## Recipe Title

The OG Unparalleled Tiramisu Cupcake

## Recipe Ingredients

### Tiramisu Cupcakes Ingredients:

#### Cupcakes Batter:

1 3/4 cups (361g) sugar  
12 tablespoons (170g) unsalted butter, at room temperature, at least 65°F  
3 large eggs, at room temperature  
3 tablespoons (43g) vanilla extract  
2 3/4 cups (326g) King Arthur Unbleached All-Purpose Flour  
2 1/2 teaspoons baking powder  
3/4 teaspoon salt  
1 cup (227g) whole milk, at room temperature

#### Coffee Soak:

3 tablespoons (43g) coffee liqueur (for kid friendly recipe substitute with coffee or water)  
2 tablespoons (14g) espresso powder  
3 tablespoons (35g) sugar  
3/4 cup (170g) hot water

#### Mascarpone Frosting:

1 cup (227g) mascarpone cheese  
2 cups (454g) heavy cream  
2/3 cup (71g) confectioners' sugar  
4 teaspoon Instant ClearJel (optional)  
1/2 cup (113g) amaretto liqueur

#### Garnish:

Unsweetened cocoa, Dutch-process or natural, to dust tops

## Recipe Instructions

Preheat the oven to 350°F.

To make the cupcakes: In a large mixing bowl, beat together the sugar and butter until light and fluffy.

Beat in the eggs one at a time, making sure each one is fully incorporated. Add the vanilla.

In a separate bowl, whisk together the flour, baking powder, and salt.

Alternate adding the flour mixture and milk to the butter mixture, starting and ending with the flour mixture. Scrape down the sides and mix again, to be sure everything is incorporated.

Spoon the batter into paper-lined cupcake pans (grease the insides of the papers). Bake for about 20 to 25 minutes, or until the cake springs back when lightly touched.

Remove the cupcakes from the oven and place on a rack for 5 minutes. After 5 minutes, tilt the pan and take the cupcakes out, returning them to the rack to finish cooling completely.

To make the soak: Mix the espresso powder, liqueur, and sugar into the hot water.

Using a fork, poke the tops of each cupcake a couple of times. Sprinkle or brush a small amount of the soak over each cupcake, and allow it to soak in.

To make the frosting: Combine the mascarpone and heavy cream in a large bowl and whisk at low speed until the mixture is smooth.

Whisk together the confectioners' sugar and ClearJel, and slowly add to the mixture, followed by the amaretto. Increase speed to medium-high and whisk until medium peaks form.

Pipe the frosting over the cupcakes, then dust with cocoa. Chill until ready to serve.