

# 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

## HOW TO MAKE

### DIRECTIONS

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



PREP  
TIME

15min



COOK  
TIME

0min



SERVES

10

## FEATURING

