

Tiramisu Layer Cake

based on the recipe at <https://gustotv.com/dessert/quick-tiramisu/>

Ingredients:

- 1 plain loaf cake (vanilla or golden)
 - the cake from "<https://www.malak.ca/food/donaldsplaincake.pdf>" in loaf form works well
- 250g cream cheese, room temperature
- 3 tablespoons (45 mL) milk (to loosen cream cheese)
- 1/4 cup (2 ounces) (60 mL) strong coffee, made with 2 teaspoons instant coffee dissolved in hot water, cooled
- 1/4 cup (2 ounces) (60 mL) icing sugar
- 1 cup (240 mL) heavy cream
- Cocoa powder, for garnish

Equipment:

- sharp knife
- serving plate of somewhat larger dimensions than loaf cake
- two mixing bowls
- measuring spoons
- measuring cup that can withstand boiling water
- kettle to boil water
- electric hand mixer / egg beater
- large spoon
- kitchen scraper

Prior to making / assembling the layer cake:

- purchase a store bought loaf cake, or make a loaf cake
 - if baking your own loaf cake, cool completely before proceeding with the following.
 - the cake from "<https://www.malak.ca/food/donaldsplaincake.pdf>" in loaf form works well with this recipe

Making the layer cake:

Coffee cream base

- bring cream cheese to room temperature
- place 2 teaspoons instant coffee in heatproof measuring cup
- boil water
- pour 2 oz (60mL) water in measuring cup with instant coffee
- mix coffee mix
- allow coffee mix to cool, such as in a fridge
- place cream cheese in mixing bowl
- beat the cream cheese until smooth
- add milk; continue beating until creamy and lump-free.
- add cooled coffee and mix until fully incorporated (uniform colour and flavour)
- add icing sugar to mixing bowl

- mix in the icing sugar until smooth

Whipped cream

- pour cream into a separate bowl
- whip the heavy cream to soft peaks
- fold the whipped cream gently into the coffee-cream-cheese mixture until light and even

Cake

- slice the loaf cake into approximately three even slices along its length
- optionally, lightly brush or dip with a little extra cooled coffee if you want a stronger coffee presence (optional, but traditional-leaning).

Assembly

- place lowest slice of cake on serving plate
- spread approximately a third of the coffee cream mixture on the cake slice
- repeat by placing second until full, finishing with cream layer

Finish

- chill layer cake until set (several hours or overnight is best)
- dust generously with cocoa powder just before serving

- serve and enjoy!