

RECIPE

Marble Tiramisu Cake

w/ Whipped Mascarpone Frosting



Ready in **6 hours**

Ingredients

Cake

- 1 Cup Unsalted Butter, Room Temperature
- 2 Cups Sugar
- 3 ½ Cups Flour
- 3 tsp Salt
- 6 Eggs
- 3 tsp Vanilla Extract
- 1 ⅓ Cup Buttermilk
- ⅔ Cup Cocoa Powder

Coffee Syrup

- ¾ Cup Strong Hot-brewed Coffee or Espresso
- 2 tbsp Brandy
- 2 tbsp Powdered Sugar

Frosting

- 3 Cups Mascarpone Cheese
- 1 ½ Cups Powdered Sugar
- 2 tbsp Brandy
- 3 tsp Vanilla Extract
- 1 Cup Cold Heavy Cream

Preparation

1. **Preheat oven to 350°F.** Butter and flour Two 9" Round Cake Pans (or use Pam for Baking)
2. **Cream the Butter and Sugar.** 5 minutes. Add vanilla.
3. **Measure flour and crack eggs** into separate bowls
4. **Add the Eggs**, one at a time to the butter & sugar mixture, fully mixing in between each addition
5. **Add Flour & Buttermilk** Add ⅓ of the Flour and mix thoroughly. Next add ½ the Buttermilk, mix, alternate each addition until a smooth batter has formed.
6. **Divide** the batter into 2 bowls
7. **Mix the Cocoa Powder** with enough Hot Water to form a thick paste, then add to one of the bowls of batter & mix thoroughly
8. **Spoon** the prepared batters into both previously prepared cake pans, alternating between each to form a checkerboard pattern. It might take a few layers. Once complete, give each a good swirl with the end of a spatula to mix the various layers together and smooth out the top.
9. **Bake** for 40 minutes or until a cake tester comes out clean and allow to cool on a rack for 10 minutes before removing from the pans. Allow to **COOL COMPLETELY.**
10. **While the Cake Cools**, mix all the Coffee Syrup ingredients together and allow to cool. Some settling may occur.
11. **Prepare the Filling**, by mixing the Mascarpone, Powdered Sugar, Brandy, and Vanilla Extract together until smooth. In a separate bowl, whip the cream until stiff peaks form and then fold gently into the other mixture. Keep chilled until ready to assemble the final cake.
12. **ASSEMBLE THE CAKE.** Once cool, slice each cake in half, so you have 4 layers in total.
13. Place the bottom layer on a serving plate and drizzle about ¼ of the **Coffee Syrup** on each layer. Spoon about 1 cup of the frosting on each layer. Stack it up, making sure to apply the coffee syrup and frosting on each layer, including the top. Finish by frosting the sides.
14. **Sprinkle** the top with natural cocoa powder. Garnish with shaved dark chocolate and chocolate covered coffee beans if available.