

Mexican Coffee Tiramisú with Maravillas®

Ingredients

- 10 oz Clásicas® Maravillas®
- 1 cup brewed coffee
- 1/4 cup coffee liqueur
- 3 oz brown sugar
- 7 oz cream cheese
- 4 oz confectioners sugar
- 3/4 cup heavy cream
- 1 tbsp cocoa powder
- 1 tsp cinnamon powder

How to make it

1. Blend the brewed coffee already cold, coffee liqueur, brown sugar and cinnamon.
2. In a bowl of an electric mixer whip the cream cheese, confectioners sugar and heavy cream on medium-high speed until thickened, creamy and smooth.
3. Lay in a sheet pan the Marvillas® and drizzle with the coffee mixture to soak; evenly spread a layer of the cream and repeat to fill the mold. Dust the top with cocoa powder and serve cold.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	6-8

Made with



Clásicas® Maravillas®