

# 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 it

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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	10

## Made with



**TOSTITOS® Multigrain SCOOPS!®**