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Quick Tiramisu

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Ease of Preparation: Easy

Yield: 4 servings

**Ingredients:****Newsletter Signup**

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Ease of Preparation: Easy

Yield: 4 servings

Ingredients:

1 store-bought loaf cake (vanilla or golden)

1 cup (240 ml) ricotta cheese

¼ cup (60 ml) instant espresso or coffee, cold

1 cup (240 ml) heavy cream

¼ cup (60 ml) icing sugar

Cocoa powder, for garnish

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Method:

Cut loaf cake horizontally into 3 layers.

Stir ricotta until smooth. Add espresso to ricotta and stir until incorporated.

Whip heavy cream with icing sugar until soft peaks form. Fold heavy cream into ricotta mixture in batches.

Place one layer of loaf cake in loaf pan, then cover with a third of the ricotta mixture. Place second layer of loaf cake in loaf pan, then layer with a third of the ricotta mixture. Place final layer of loaf cake in loaf pan, then cover in remaining ricotta mixture. Garnish with cocoa powder.

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