



# THE ingles TABLE

with Sweet Memories Cooking  
“Heartfelt” Tiramisu

## Shopping List

- 1 pound cake, sliced
- 1 cup espresso coffee
- ¼ cup coffee liquor
- 12 oz cream cheese
- 12 oz sour cream
- 2 tbsp powdered sugar
- Lindt chocolate bar, shaved
- Powdered chocolate

## Cooking Instructions

- 1) In a mixing bowl, blend the cream cheese, sour cream and sugar, set aside.
- 2) Mix the coffee with the liquor and set aside.
- 3) Line the bottom of a lasagna type pan with pound cake.
- 4) Next, using a pastry brush, cover the pound cake with the coffee mixture.
- 5) Use half of the cream cheese mixture and cover the pound cake. Then, dust with powdered chocolate.
- 6) Make a second layer of pound cake, coffee, cream cheese and by shaving the Lindt chocolate on top.
- 7) Refrigerate up to 1 hour before serving.



[ingles-markets.com](http://ingles-markets.com) | [inglestable.com](http://inglestable.com)