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Pumpkin Tiramisu

Ingredients: *

- 2 cups whipping or heavy cream
- 1/2-cup sugar
- 4 tablespoons sugar
- 1-cup strong coffee or espresso
- 3 tablespoons of crème de cocoa, cognac, or brandy or Kahlua
- 8 ounces of mascarpone cheese
- 1/8 cup of cocoa powder
- 20 ladyfingers or sponge cake

Directions:

- Whip 1 cup of the whipping cream into stiff peaks, refrigerate while completing the next steps. Add 2 tablespoons of sugar, or to taste.
- In a separate bowl, whip the mascarpone cheese, sugar and 2 tablespoons of cognac. Set aside.
- Dip the topsides of 1/2 of the ladyfingers in the coffee and place in the bottom of serving dish. You will need to cover the bottom of the dish, so only use as many ladyfingers as needed to do so.
- Take refrigerated whipped cream and fold into the cheese mixture.
- Spread 1/3 of mixture over ladyfingers and dust with cocoa powder.
- Repeat steps 3 and 5, ending with the cheese mixture on top.
- Take the reserved 1-cup of whipping cream and 2 tablespoons of sugar and whip till soft peaks are formed. Spread mixture over top of cheese layer and garnish with cocoa powder.
- Chill tiramisu for at least 2 hours before serving!

* Pumpkin bread can be substituted for ladyfingers; liquor substitutes include peach or banana schnapps.