

# Pumpkin Amaretti Cookie Tiramisu

Phillis Carey cooking class, Nov. 2013



- 1 cup water
- 1/3 cup Amaretto
- 1 cup granulated sugar
- 6 ounces soft ladyfingers (two 3-ounce packages)
- 3/4 cup sweetened condensed milk
- 1/4 cup light brown sugar
- 6 ounces mascarpone cheese, at room temperature
- 1 1/4 cups heavy cream
- 1 cup pumpkin puree, Libby's
- 1 teaspoon pumpkin pie spice (or make your own using 1/4 tsp cinnamon, 1/4 tsp ginger, 1/4 tsp allspice, 1/8 tsp ground cloves and 1/8 tsp nutmeg)
- 1 cup heavy cream (for topping)
- 3/4 cup Amaretti Di Saronno Cookies, coarsely crushed

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 10

1. **SYRUP:** Combine water and sugar in a small saucepan. Stir over medium heat until sugar dissolves and then allow mixture to come to a boil. Remove from heat and allow to cool. Stir in the Amaretto. REMOVE 3 T. of the syrup to use in topping.
  2. Separate ladyfinger sections, leaving the individual fingers attached. Lay half the ladyfinger sections, round side down, in a 9x13 glass dish. Brush well with the Amaretto syrup to saturate each ladyfinger (do not use a silicone brush for this unless that's the only kind of brush you have).
  3. In a mixer gradually beat sweetened condensed milk and brown sugar into the mascarpone. Add the 1 1/4 cups heavy cream and beat until soft peaks form (this may take longer than usual because of the other ingredients in the mixture). Fold in pumpkin and pumpkin pie spice. When you do this, the mixture will thicken further (something to do with the sweetened condensed milk and the pumpkin combination). Spoon half the mascarpone cream over the ladyfingers and spread evenly. Top cream with remaining ladyfingers which also have been brushed with more Amaretto syrup (not the reserved 3 T). Spread on the remaining mascarpone cream mixture. Cover and refrigerate for at least 4 hours or up to 24 hours.
  4. Just before serving (or up to an hour or so before) whip the 1 cup heavy cream to soft peaks, then stirring in the reserved 3 T. of Amaretto syrup. Spread this on top of the tiramisu so all of it is covered completely. Sprinkle with the crushed Amaretti Di Saronno cookies and serve immediately, or chill (covered) for an hour or so. Use a spatula or just use a big spoon to serve in small bowls or a plate.
- INSTRUCTION FOR USING DRIED ITALIAN LADYFINGERS:** Add 1 1/2 cups water to the Amaretto syrup. Pour it into a flat dish and as you start the bottom layer, place a ladyfinger into the syrup and roll it around for a max of 2-3 seconds. That's all, no longer. Place the ladyfingers in the bottom of the dish as usual and repeat the dipping for the 2nd layer of ladyfingers. The dish will need longer than 4 hours for resting and soaking up the liquid - at least 6 hours.

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Per Serving (excluding unknown items): 522 Calories; 31g Fat (54.3% calories from fat); 6g Protein; 53g Carbohydrate; 1g Dietary Fiber; 143mg Cholesterol; 89mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 6 Fat; 2 1/2 Other Carbohydrates.