

## Tiramisu Angel Cake Torte

Author: Phillis Carey cooking class.

Carolyn T's  
Internet  
Cookbook

Servings: 8



*Notes: You can make this a lemon curd torte (and nothing whatsoever to do with tiramisu) by substituting lemon curd for the tiramisu ingredients (the mascarpone, the amaretto, espresso and cocoa). You could also prepare this with Cool-Whip instead of the real whipping cream. It would lighten up the calories and might be just fine. I haven't tried it that way.*

*Description: An angel food cake, sliced horizontally and filled (and frosted) with a tiramisu-ingredient laden whipped cream and mascarpone*

1. Using electric mixer, beat mascarpone to lighten. Add one cup heavy cream, powdered sugar, 2 T. amaretto, cocoa and espresso powder. Beat until fluffy and smooth. Using same beaters, beat remaining heavy cream until firm peaks form. Fold whipped cream into cheese mixture for frosting.
2. Cut cake horizontally into 3 layers. Place bottom layer on platter. Sprinkle with 4 tsp. amaretto. Spread with 1 cup frosting. Sprinkle with half the grated chocolate. Repeat layering with cake, amaretto, frosting and grated chocolate. Top with third cake layer. Sprinkle with 4 tsp amaretto, Spread remaining frosting over cake. Press almonds onto sides. Chill at least 4 hours. Use serrated knife to cut into wedges.

**8 ounces mascarpone cheese**  
**2 cups heavy cream, well chilled**  
**2/3 cup powdered sugar**  
**6 tablespoons amaretto, or can be reduced to 3 T.**  
**3 tablespoons cocoa powder, unsweetened**  
**1 tablespoon espresso powder, or instant coffee crystals**  
**1 whole angel food cake**  
**3 ounces semisweet chocolate, coarsely grated**  
**1 cup sliced almonds, toasted**

Categories: Desserts

**Blog: Carolyn T's Blog:**  
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 757 Calories; 48g Fat (56.6% calories from fat); 12g Protein; 71g Carbohydrate; 2g Dietary Fiber; 121mg Cholesterol; 422mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 9 Fat; 4 Other Carbohydrates.*

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