

Chocolate-Chip Tiramisu Parfaits

Ingredients:

- 2, 8-ounce cartons of Mascarpone cheese
- 2 Cups of Heavy Cream
- 6 Tablespoons of Powdered Sugar
- 2 Teaspoons of Vanilla
- 2, 3-ounce packages of Ladyfingers
- 4 rounded Teaspoons of instant Espresso mixed with 12 ounces of boiling water
- 6 ounces of Semi-Sweet Mini Chocolate-Chips
- 8, 8-ounce plastic cups

Directions:

1. In a large bowl, beat the Mascarpone cheese, Heavy Cream, Powdered Sugar, and Vanilla with an electric mixer. Begin mixing at a low speed and then gradually increase the speed to high, until medium to firm peaks form.
2. Break up and divide half of the Ladyfingers in the bottom of the plastic cups and drizzle with half of the Espresso.
3. Top the soaked Ladyfingers with half of the Mascarpone mixture and then sprinkle with half of the Mini Chocolate-Chips.
4. Repeat the layers with the rest of the Ladyfingers soaked with the rest of the Espresso, the remaining Mascarpone, and topped with the last of the Mini Chocolate-Chips.
5. Cover and chill in the refrigerator for 4 to 24 hours ... and then *Mangia!*
6. The Tiramisu will keep in the refrigerator for up to two days.

Guess where Susie and Bennett got this recipe? You'll find out in the second book of the series, Olympic Dreams!