

Twinkie Tiramisu

Disney's Pop Century Resort
Pop Century Food Court

Ingredients Espresso Syrup

- 1/3 cup water
- 1/2 cup sugar
- 2/3 cup strong brewed espresso coffee
- 1/4 cup Italian brandy (optional)

Directions Espresso Syrup

- Combine water and sugar in small saucepan.
- Bring to a simmer, stirring occasionally to dissolve sugar.
- Remove from heat, cool and add coffee and opt. brandy.

Ingredients Mascarpone Filling

- 1 1/2 cup heavy whipping cream
- 1/3 cup sugar
- 2 tsp. vanilla extract
- 1 lb. mascarpone cheese, room temp.

Directions Mascarpone Filling

- Whip cream, sugar and vanilla until soft peaks form. Fold cream into softened mascarpone.

Directions for Assembly

- 12 Twinkies, sliced 1/2-inch thick – Have Cocoa powder for light dusting.
- Place a layer of the Twinkie slices in the bottom of a shallow 2-quart baking dish.
- Drizzle with half the espresso syrup.
- Spread with half the mascarpone filling.
- Repeat with remaining Twinkie, syrup and mascarpone filling.
- Smooth top with spatula.
- Cover with plastic wrap and refrigerate for up to 24 hours.

