



Tiramisu Layer Cake Paired with Folgers® Gourmet Supreme® Coffee:

Makes: 1 (6-inch) layer cake, 5 to 6 inches tall, serves 8 to 12

My first real introduction to dark roast coffee was traveling to Italy as a kid to meet my dad's family, up in the Dolomites. The smell of fresh, rich coffee sneaking out of the kitchen feels like a warm hug from home, even to this day.

In pairing this cake with **Folgers® Gourmet Supreme®** coffee, I wanted to honor the first recipe my Italian family ever taught me -- a recipe for tiramisu that my second cousin gave me on that trip when I was six years old, and I still have it to this day. Tiramisu is Italian for "pick me up" and that's exactly what it does to my heart. Those dark roast coffee-soaked ladyfingers, that creamy mascarpone filling, the dash of cocoa powder for good measure – it all just speaks to me. However, I needed to figure out a way to celebrate this classic Italian dessert on my own terms. I decided to start with my vanilla cake and soak it with a deep, bitter, **Folgers®** coffee soak. I layered it with chocolate crumbs,

Folgers® coffee frosting and a rich cannoli cream filling that matches the full-bodied richness of Gourmet Supreme®.

- 1 recipe vanilla cake (recipe below)
- 1 recipe **Folgers®** coffee soak (recipe below)
- 1 recipe **Folgers®** coffee frosting (recipe below)
- 1 ¼ cups chocolate crumbs (recipe below)
- 1 recipe cannoli cream (recipe below)

Special equipment:

- 1 (6-inch) cake ring
- 2 strips acetate, each 3 inches wide and 20 inches long

Cake assembly instructions:

Put a piece of parchment or a Silpat on the counter. Invert the cake onto it and peel off the parchment or Silpat from the bottom of the cake. Use the cake ring to stamp out 2 circles from the cake. These are your top 2 cake layers. The remaining cake "scrap" will come together to make the bottom layer of the cake.

Layer 1, the bottom

1. Clean the cake ring and place it in the center of a sheet pan lined with clean parchment or a Silpat. Use 1 strip of acetate to line the inside of the cake ring.

2. Put the cake scraps together inside the ring and use the back of your hand to tamp the scraps together into a flat even layer.
3. Dunk a pastry brush or a spoon in the **Folgers® coffee** soak and give the layer of cake a good, healthy bath of half of the soak.
4. Use the back of a spoon to spread one-third of the **Folgers® coffee** frosting into an even layer over the cake.
5. Sprinkle one-third of the chocolate crumbs evenly over the **Folgers® coffee** frosting. Use the back of your hand to anchor them in place.
6. Use the back of a spoon to spread one-half of the cannoli cream as evenly as possible over the crumbs.

Layer 2, the middle

1. With your index finger, gently tuck the second strip of acetate between the cake ring and the top ¼ inch of the first strip of acetate, so that you have a clear ring of acetate 5 to 6 inches tall – high enough to support the height of the finished cake.
2. Set a cake round on top of the cannoli cream and repeat the process for layer 1 (if one of the cake rounds is exact, you can use it here in the middle and save the prettier rounds for the top).

Layer 3, the top

1. Nestle the remaining cake round into the cannoli cream. Cover the top of the cake with the **Folgers® coffee** frosting. Give it volume and swirls or opt for a perfectly flat top. Garnish the frosting with the remaining chocolate crumbs.
2. Transfer the sheet pan to the freezer and freeze for a minimum of 12 hours to set the cake and filling. The cake will keep, well-wrapped in plastic, in the freezer for up to 2 weeks.
3. At least 3 hours before you are ready to serve the cake, pull the sheet pan out of the freezer and, using your fingers and thumbs, pop the cake out of the cake ring. Gently peel off the acetate and transfer the cake to a platter or cake stand. Let it defrost in the fridge for a minimum of 3 hours (if wrapped well in plastic, the cake can be refrigerated for up to 5 days).
4. Slice the cake into wedges and serve.

Vanilla Cake Recipe:

Makes 1 quarter sheet pan

115 g	butter, at room temperature	8 tablespoons (1 stick)
250 g	granulated sugar	1 ¼ cups
60 g	light brown sugar	¼ cup tightly packed

3	eggs	
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110 g	buttermilk	½ cup
75 g	grapeseed oil	½ cup
12 g	vanilla extract	1 tablespoon

185 g	cake flour	1 ½ cups
4g	baking powder	1 teaspoon
4g	kosher salt	1 teaspoon

Nonstick cooking spray (optional)

1. Heat the oven to 350°F.
2. Combine the butter and sugars in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high for 2 to 3 minutes. Scrape down the sides of the bowl, add the eggs, and mix on medium-high again for 2 to 3 minutes. Scrape down the sides of the bowl once more.
3. On low speed, stream in the buttermilk, oil, and vanilla. Increase the mixer speed to medium-high and paddle for 4 to 6 minutes, until the mixture is practically white, twice the size of your original fluffy butter-and-sugar mixture, and completely homogenous. Don't rush the process. You're basically forcing too much liquid into an already fatty mixture that doesn't want to make room for the liquid. Stop the mixer and scrape down the sides of the bowl.
4. On very low speed, add the cake flour, baking powder, and salt. Mix for 45 to 60 seconds, just until your batter comes together, and any remnants of dry ingredients have been incorporated. Scrape down the sides of the bowl. If you see any lumps of cake flour in there while you're scraping, mix for another 45 seconds.
5. Spray a quarter sheet pan with non-stick spray and line it with parchment, or just line the pan with a Silpat. Using a spatula, spread the cake batter in an even layer in the pan. Give the

bottom of your sheet pan a tap on the countertop to even out the layer.

6. Bake the cake for 30 to 35 minutes. The cake will rise and puff, doubling in size, but will remain slightly buttery and dense. At 30 minutes, gently poke the edge of the cake with your finger: the cake should bounce back slightly and the center should no longer be jiggly. Leave the cake in the oven for an extra 3 to 5 minutes if it doesn't pass these tests.
7. Take the cake out of the oven and cool on a wire rack or, in a pinch, in the fridge or freezer (don't worry, it's not cheating). The cooled cake can be stored in the fridge, wrapped in plastic wrap, for up to 5 days.

Liquid Cheesecake Recipe:

Makes about 325 g (1 ½ cups)

225 g	cream cheese	8 ounces
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150 g	sugar	¾ cup
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6 g	cornstarch	½ teaspoon
2 g	kosher salt	½ teaspoon

25 g	milk	2 tablespoons
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1	egg	
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1. Heat the oven to 300°F.
2. Put the cream cheese in the bowl of a stand mixer fitted with the paddle attachment and mix on low speed for 2 minutes. Scrape down the sides of the bowl with a spatula. Add the sugar and mix for 1 to 2 minutes, until the sugar has been completely incorporated. Scrape down the sides of the bowl.
3. Whisk together the cornstarch and salt in a medium bowl. Whisk in the milk in a slow, steady stream, then whisk in the egg until the semi-liquid mixture is homogenous.

4. With the mixer on medium-low speed, stream in the egg slurry. Paddle for 3 to 4 minutes, until the mixture is smooth and loose. Scrape down the sides of the bowl.
5. Line the bottom and sides of a 6 x 6-inch baking pan with plastic wrap. Pour the cheesecake batter into the pan, put the pan in the oven, and bake for 15 minutes. Gently shake the pan. The cheesecake should be firmer and more set toward the outer boundaries of the baking pan but still be jiggly and loose in the dead center. If the cheesecake is jiggly all over, give it 5 to 10 more minutes. If the cheesecake rises more than a ¼ inch or begins to brown, take it out of the oven immediately.
6. Cool the cheesecake completely, to finish the baking process and allow the cheesecake to set. The final product will resemble a cheesecake, but it will be pipeable and pliable enough to easily spread or smear, while still having body and volume. Once cool, the cheesecake can be stored in an airtight container in the fridge for up 1 week.

Chocolate Crumb Recipe:

Makes about 350 g (2 ½ cups)

105 g flour (2/3 cup)
4 g cornstarch (1 teaspoon)
100 g sugar (1/2 cup)
65 g cocoa powder (2/3 cup)
4 g kosher salt (1 teaspoon)
85 g butter, melted (6 tablespoons)

1. Heat the oven to 300°F.
2. Combine the flour, cornstarch, sugar, cocoa powder, and salt in the bowl of a stand mixer fitted with the paddle attachment and paddle on low speed until mixed.
3. Add the butter and paddle on low speed until the mixture starts to come together in small clusters.
4. Spread the clusters on a parchment or Silpatlined sheet pan. Bake for 20 minutes, breaking them up occasionally. The crumbs should still be slightly moist to the touch at that point; they will dry and harden as they cool.
5. Let the crumbs cool completely before using in a recipe or eating. Stored in an airtight container, they will keep fresh for 1 week at room temperature or 1 month in the fridge or freezer.

Chocolate Sand Recipe:

Makes about 700g (4 cups):

1 recipe

Chocolate crumbs

1. Once the chocolate crumbs have been made using the recipe above, process the chocolate crumbs in a food processor until they break down into a fine sand. The sand will keep in an airtight container for 1 week in the fridge or 1 month in the freezer.

Folgers® Coffee Cannoli Cream Recipe:

Makes about 240 g (1 cup)

60 g	cream cheese	2 oz
50 g	sugar	¼ cup
105 g	mascarpone	½ cup
20 g	ricotta	¼ cup
2 g	vanilla extract	½ teaspoon
3 g	Folgers® instant coffee	2 teaspoons
2 g	kosher salt	½ teaspoon
Scant pinch	citric acid	

1. Put the cream cheese in the bowl of a stand mixer fitted with the paddle attachment and mix on low speed for 2 minutes. Scrape down the sides of the bowl with a spatula. Add the sugar and mix for 1 to 2 minutes, until the sugar has been completely incorporated. Scrape down the sides of the bowl.
2. With the mixer on low speed, paddle together the cream cheese and the mascarpone until just combined. Do not walk away from the mixture; the mascarpone breaks easily if over mixed and will become grainy and gross. As soon as the mixture is smooth, turn the mixer off.
3. Scrape the bowl and add the ricotta, vanilla extract, and **Folgers® instant coffee**. Continue to mix just until the mixture is smooth and creamy, being careful not to over mix.
4. Meanwhile, stir together salt and citric acid in a small bowl.
5. Add the dry ingredients to the cream cheese mixture and mix on low until everything has come together in a smooth, homogenous mass, about 1 minute. Use immediately.

Folgers® Coffee Soak Recipe:

Makes 65 g (¼ cup + 1 T)

55 g	whole milk	¼ cup
1.5 g	Folgers® instant coffee	1 teaspoon

1. Whisk together the milk and the **Folgers® instant coffee** grounds in a small bowl. Use immediately.

Folgers® Coffee Frosting:

Makes about 420 g (3 cups):

225 g	unsalted butter, softened	16 T or 2 sticks
100 g	Confectioners' sugar	¾ cup + 2 T
100 g	Whole milk	⅓ cup + 2 T
2 g	Folgers® instant coffee	1 teaspoon
1 g	kosher salt	¼ teaspoon

1. Combine the butter and confectioners' sugar in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high for 2 to 3 minutes, until fluffy and pale yellow.
2. Meanwhile, whisk together the milk, **Folgers®** instant coffee and salt in a small bowl.
3. Scrape down the sides of the bowl with a spatula. On low speed, gradually stream in the coffee milk. You are essentially forcing liquid into fat, so be patient. The butter mixture will clump up and separate upon contact with the coffee milk. Do not stream more coffee milk into the butter mixture until the previous addition is fully incorporated; keep the mixer on, keep scraping and remain patient. The result will be a wildly fluffy **Folgers®** coffee frosting, pale brown and super-shiny. Use immediately. Do not make ahead.

Tiramisu Cake Truffles:

Makes 35 to 40 cake truffles.

1 recipe:

Vanilla cake (see above)

80 g mini chocolate chips

½ cup 1 recipe coffee-cannoli cream (recipe below)

1 recipe white chocolate coating (See above)

1 recipe chocolate sand (see above)

1. Combine the cake and chocolate chips in a medium sized bowl until evenly mixed. Add half the **Folgers®** coffee-cannoli cream and toss with your hands until moist enough to knead into a ball. If necessary, add more cannoli cream, a little at a time, and knead it in. You want the filling to be quite moist and soft, not chewy. You may or may not end up using all of the cannoli cream.

2. Use a tablespoon to scoop even amounts of the cake truffle filling, each approximately half the size of a ping pong ball. Roll each scoop between the palms of your hands to shape and smooth it into a sphere.
3. Put the chocolate sand in a medium bowl and set aside.
4. With latex gloves on, put 2 tablespoons of the chocolate in the palm of your hand and roll each ball between your palms, coating it in a thin layer of melted chocolate; add more chocolate to your palm as needed.
5. Put 3 or 4 chocolate-covered balls at a time into the bowl of chocolate sand. Immediately toss them with the sand to coat, before the chocolate shell sets and no longer acts as a glue (if this happens, just coat the ball in another thin layer of melted chocolate).
6. Refrigerate for at least 5 minutes to fully set the chocolate shells before eating or storing. In an airtight container, the truffles will keep for up to 1 week in the fridge or up to 1 month in the freezer.

Cannoli Cream Recipe

Makes about 315 g (1 ½ cups)

105 g	liquid cheesecake (recipe above)	½ cup
110 g	mascarpone	½ cup
45 g	ricotta	3 T
.5 g	vanilla extract	⅛ teaspoon
55 g	confectioner's sugar	½ cup + 2 T
.5 g	kosher salt	⅛ teaspoon
Scant pinch	citric acid	

1. On low speed, paddle together the liquid cheesecake and the mascarpone until just combined. Do not walk away from the mixture; the mascarpone breaks easily if over mixed and will become grainy and gross. As soon as the mixture is smooth, turn the mixer off. Scrape the bowl and add the ricotta and vanilla extract. Continue to mix until the mixture is smooth and creamy, again being careful not to over- mix.
2. Meanwhile, stir together the confectioner's sugar, salt and citric acid in a small bowl.
3. Add the dry ingredients to the cheesecake mixture and mix on low until everything has come together in a smooth, homogenous mass, about 1 minute.