

### **Tiramisu with La Vida Loca Cinnamon Wine**

8 ounces mascarpone cheese  
1/3 cup sugar  
1/3 cup La Vida Loca Cinnamon Wine  
1 teaspoon vanilla  
1 1/2 cups whipping cream  
24 dried ladyfingers  
1 cup very strong brewed black coffee  
4 ounces grated semisweet chocolate

1. In large bowl, beat mascarpone cheese and sugar until creamy. Beat in wine and vanilla. In a chilled bowl, using chilled beaters beat whipping cream at medium speed until stiff peaks form. Fold whipped cream into mascarpone mixture.

2. To assemble, lay 8 ladyfingers in the bottom of an 8x8 glass baking dish, glass bowl or trifle dish. Drizzle with one-third of the brewed coffee. Spoon one-third of the mascarpone mixture on top. Repeat layering two more times. Sprinkle with the 4 ounces of grated chocolate. Cover and chill at least 6 hours before serving.

MAKES 8-10 SERVINGS

Holiday Flavors Delight

Holiday Entertaining Ideas from the Fall/Holiday 2008 issue of Make Mine Wine.