

Zhan's Parmesan Tiramisu

Ingredients

Cake

1 Yellow Cake Mix (Regular or GF)
1 Cup Coffee, Room Temperature
4 Egg Whites
1 Cup Dark Chocolate Chips

Topping

4 oz Cream Cheese, Softened
1 ½ Cup Heavy Cream
1 Tbsp Cocoa Powder, Plus Some to Sprinkle
½ Cup Granulated Sugar
⅔ Cup Coffee, Room Temperature, Divided
2 Tbsp Freshly Grated Parmesan, Divided

Directions

Preheat oven to 350°F (or 325°F if using a GF cake mix, as I did). Grease two 9-in. cake pans and sprinkle with cocoa powder. In a large bowl, beat cake mix, 1 cup coffee, and egg whites on medium speed for two minutes. Fold in chocolate chips. Divide batter between the two prepared cake pans. Bake for 18-22 minutes or until toothpick inserted in center comes out clean. Let cake rest for 10 minutes, then remove to wire racks and cool completely.

In medium to large bowl, beat cream cheese, heavy cream, 1 tbsp cocoa powder, and sugar on high until peaks form.

Place bottom layer of cake on serving plate. Pour ⅓ cup coffee over the layer (if making GF version, poke cake several times with a toothpick first to help it absorb the liquid). Spread with a little less than half of prepared topping, sprinkle with 1 tbsp Parmesan and some cocoa powder. Add second layer, pour remaining coffee over it, spread with remaining topping. Sprinkle with 1 tbsp Parmesan and cocoa powder.

Chill for one hour.

Enjoy!

