

Tiramisu Cake

8 slices



Easy

up to 15 Min.



Ingredients:

For Sponge Cake:

1 Dr. Oetker Nona Sponge Cake
Vanilla
5 Eggs (Large)
100 ml Water
100 g Butter (melted)

For Coffee Syrup:

1 tsp Instant Coffee Powder
50 ml Water hot

For Filling:

Dr. Oetker Nona Almond Flakes
Dr. Oetker Nona Cocoa Powder
180 ml Whipping Cream
70 g Vanilla Ice Cream (2 scoops)
100 g Cream Cheese (Room Temperature)

1 Preheat oven to 180°C. Line 24cm x 24cm square baking pan with grease proof paper.

2 For Sponge Cake:

Place Dr. Oetker Nona Sponge Cake, eggs and water in the mixing bowl. Mix at high speed for 6 minutes. Add in butter and mix at low speed for 1 minute or until batter is light and fluffy. Bake at 180°C for 45 minutes, set aside to cool.

3 For Filling:

Mix whipping cream in a bowl at high speed until stiff peak form. In a separate bowl, mix cream cheese until smooth and add in vanilla ice cream. Using a spatula, fold in cream cheese mixture into whipped cream.



④ To Layer Cake:

a) Cut the cake to the size of *Dr. Oetker Nona Sponge Cake box, then slice the cake into half about 2cm thick (horizontally) using a long serrated knife.

b) Place a cake into *Dr. Oetker Nona Sponge Cake box, brush the cake with coffee syrup and allow it to soak in. Pipe cream cheese filling and sprinkle with almond flakes, then cover almond flakes with cream cheese filling. Place another cake over the cream cheese filling and repeat cream filling process.

c) Dust the cocoa powder on top and keep in refrigerator for 3 hours before serving.

Tip from the Test Kitchen

- Tip: Use Dr. Oetker Nona Sponge Cake box to layering the tiramisu cake. Cut off the front/ back panel of the box and line the box with aluminium foil. Make sure the aluminium foil is 4cm higher than the box.

