

## Pizza Dolce

3 Lbs. Ricotta Cheese

15 Eggs

2 Cups Sugar

2 1/2 tsp. Vanilla

Zest of one Lemon (Lemon Skin)

Preheat oven 350 degrees

Mix all above ingredient, except zest of lemon in a large bowl. Using an electric mixer blend until smooth.

Butter a 13 X 9 inch pan. Place mixture in pan.

Sprinkle zest of one lemon on top of mixture.

Bake at 350 degrees, 1 hr. to 1 hr. 1/2. Until a cake tester comes out clean. Top of cake will be golden brown.

## Tiramisu

Serves 10 to 12

### Filling #1

1 Pound Mascarpone Cheese

½ Cup Powdered Sugar

¼ Cup Kahlua

1 Teaspoon Vanilla

### Filling #2

1 Cup Heavy Whipping Cream

¼ Cup Powdered Sugar

30 Italian Lady Fingers or use favorite sponge cake

¼ Cup Espresso, dash of Kahlua

### Garnish

2 Tablespoons Unsweetened cocoa

2 Tablespoons Powdered sugar

2 Tablespoons grated semi-sweet or bitter- sweet chocolate

### Method:

#### Filling #1

Process Mascarpone , powdered sugar , Kahlua and vanilla in a standing mixer or food processor until smooth. Remove to medium bowl.

#### Filling #2

Whip the cream and ¼ cup powdered sugar

Fold the whipped cream into the cheese mixture. (Fold Filling #1 into Filling #2)

Dip lady fingers in espresso. Arrange lady fingers in a 2 ½ quart shallow serving dish. To add extra flavor, brush Kahlua on top of arranged lady fingers.

Spread a ½ portion of cheese mixture on to lady fingers.

Repeat with a total of two layers, ending with cheese mixture.

Chill for several hours or overnight. I recommend at least 1 day.

To serve, mix the cocoa, powdered sugar and grated chocolate and sieve over the top.