



## Tiramisú

1 pack	American Quality Foods Cappuccino Mousse mix
½ pack	American Quality Foods Whipped Topping mix
2 packs	American Quality Foods Vanilla Tea Cookie mix
2 quarts	strongly brewed coffee
¼ cup	Cocoa

- Prepare all AQF products according to package directions (dividing whipped topping in half).
- When cookies are done cooling, place them in a shallow pan and slowly pour strong (warm) coffee on them until it just covers the tops.
- Let cookies sit 5-15 minutes until coffee is cooled and cookies are soft. Remove cookies with a small spatula or spoon.
- Using 24 4oz bowls, place a softened cookie in the bottom of each, and then put a large spoonful of cappuccino mousse on top.
- Layer again w/another layer of cookie and mousse.
- Top with a generous spoonful of whipped topping and a sprinkle of cocoa.
- Serves 24.

This recipe was created by  
★★ Stephanie Thibault ★★  
of  
Kenoza Manor Convalescent Home  
Haverhill, MA