



# Tiramisu Cupcakes

Preheat the oven to 325° and line 16 standard muffin tins with paper liners or grease and flour the cups. Cut one vanilla bean in half lengthwise and scrape out the seeds, placing them, along with the empty pod, into a medium saucepan with the milk. Heat over medium until bubbles appear around the edges. Remove from heat and whisk in the butter until melted.

Let stand 15 minutes and strain through a fine sieve or strainer into a bowl. Discard the bean pod and set the butter mixture aside. Sift together the flour, baking powder and salt, set aside.

With an electric mixer on medium speed, beat together the whole eggs, egg yolks and sugar in a heat safe bowl until combined. Set the bowl over a pan of simmering water and whisk by hand until all the sugar is dissolved and the mixture is warm to the touch. Remove the bowl from heat and beat again with the electric mixer on high until pale and fluffy and thick enough to hold a ribbon on the surface for several seconds.

Gently fold the flour mixture into the egg mixture in three batches. Stir 1/2 cup batter into the strained butter mixture then fold it back into the batter stirring gently until just combined. Divide the batter among the cups, filling about 3/4 cup full and bake for about 20 minutes, rotating tins halfway through, until center is set and edges are light golden brown. Cool on a wire rack.

To prepare the syrup, stir together the coffee, marsala wine and sugar until dissolved. Brush the syrup on top of the cupcakes, repeating until all syrup has been used. The tops will get soggy, but they will be covered with frosting so it's ok!

To prepare the frosting, beat the cream with an electric mixer on medium speed until stiff peaks form. In another bowl, whisk together the mascarpone cheese and powdered sugar until smooth. Gently fold the two together until thoroughly mixed.

Dollop the frosting onto the cupcakes and dust with cocoa powder before serving. If you don't gobble them all at once, I recommend keeping the frosting and cakes separate and topping each before enjoying. They get a little soggy and the frosting starts to thin out after a day or two.

## INGREDIENTS

- 1 1/4 cup cake flour
- 3/4 tsp baking powder
- 1/4 tsp salt
- 1/4 cup milk
- 1 vanilla bean, halved and seeds scraped
- 4 Tbsp butter, room temp, cut into pieces
- 3 large eggs plus 3 egg yolks, room temp
- 1 cup sugar

### *Coffee-Marsala Syrup*

- 1/3 cup plus 1 Tbsp strong brewed coffee
- 1 ounce sweet Marsala wine
- 1/4 cup sugar

### *Mascarpone Frosting*

- 1 cup heavy cream
- 8 oz mascarpone cream, room temp
- 1/2 cup powdered sugar