Quick Tiramisu

1. In a medium bowl combine 8 oz of Mascarpone, 4 T condensed milk, 2 T confectioners sugar, 1/2 teaspoon vanilla extract and fold until everything is well combined.

2. Fill the piping bag with the mixture, close and save for later.

3. Grate the stone ground Mexican chocolate, slice a couple strawberries, dip the ladyfingers into the spiced coffee as indicated and get your piping bag and whipped cream ready.

4. Start with a bottom layer of the soaked ladyfingers, continue with a layer of the cream mixture, then a layer of strawberries, a layer of the ground chocolate, and finally add the whipped cream and sprinkle with more chocolate.

5. I usually like to have 2 - 3 layers if possible, but this step is up to you. Enjoy!!