



# DULCE DE LECHE TIRAMISU CAKE

## Lady Fingers

### Ingredients:

5 pcs. Egg Yolk  
65 g **PEOTRACO SUGARLYTE**  
1 tsp. Vanilla Extract  
5 pcs. Egg White  
65 g **PEOTRACO SUGARLYTE**

50 g Cake Flour  
50 g **PEOTRACO MACY'S PURE CORNSTARCH**  
150 g **PEOTRACO CONFECTIONERS' POWDERED SUGAR**



### Procedure:

1. Whisk the Egg yolk, Sugar and Vanilla extract in a bowl.
2. After that, whip the Egg white and sugar until it reaches the medium peak.
3. Mix the egg yolk and egg white mixture then add the Sifted Cake Flour and Cornstarch.
4. Put the batter in the piping bag and pipe it in the baking pan then sift the powdered sugar on the top. Put it in the oven for 10-15 minutes at the temperature of 180°C.

## Dulce de Leche Filling

### Ingredients:

5 pcs. Egg Yolk  
120 g **PEOTRACO SUGARLYTE**  
340 g Cream Cheese (Softened)  
240 g **BAKER'S MATE INSTANT WHIPPING CREAM POWDER**  
113 g Icy cold water  
40 g **PEOTRACO SUGARLYTE**  
250 g Dulce de Leche  
1 pc. Leche Flan  
100 g **PEOTRACO CASTER SUGAR**



### Procedure:

1. In a double boiler put the egg yolk and sugar for 4-5 minutes. Then add the softened Cream cheese, mix all together. Then set aside.
2. Whip the Whip Cream with sugar until it is stiff, peak 5-6 minutes. You can also put vanilla extract but this is optional.
3. Mix the cream cheese mixture and the whipped cream. You can put the flavorings in this part.

### Assembly:

Dip the lady fingers in a 100g water and 1 tablespoon of instant coffee or 100g of Milk and 1 Tablespoon of sugar. Then put it in the container that you prepared, afterwards add the fillings. Then repeat it until there are two layers of ladyfingers. Thus, put it in the chiller for at least 1-2 hours. With this, you can now enjoy your tiramisu cake!

