



FROZEN TIRAMISU DRINK

*It tastes just like the classic dessert!
Rich, creamy, and perfectly balanced
between coffee and sweetness.*



PREP TIME
10 MIN



MACHINE TIME
30 - 40 MIN



SERVINGS
2 cups
(16oz each)

Instructions

- 1. Prepare the coffee:** Brew 8 oz of dark coffee and let it cool completely. (You can chill it in the fridge for faster results.)
- 2. Combine ingredients:** In a bowl, mix the mascarpone cheese with the condensed milk until smooth. Add the half & half, then pour in the cooled coffee and the coffee liqueur (optional).
- 3. Make it frozen:** Pour the mixture into your Ninja Slushi and select the Spike Slush option. It takes about 30-40 minutes to be ready.
- 4. Alternative method:** If you don't have a Ninja Slushi, freeze the coffee in an ice cube tray first. Then blend the coffee ice cubes with the remaining ingredients until thick and creamy.
- 5. Serve:** Pour into the glasses, top with whipped cream, dust with cocoa powder, and garnish with a ladyfinger.
- 6. Enjoy immediately!**

Notes:

- Sweetness:** Adjust the sweetness by adding more or less condensed milk to taste.
- Alcohol-Free Version:** Skip the coffee liqueur for a family-friendly version — it's just as delicious!
- Shop My Favorites:** Find all the baking tools and kitchen essentials I use [here](#).

Ingredients

For the drink:

- 110g (4 oz) mascarpone cheese
- 225g (8 oz) condensed milk
- 225ml (8 oz) half & half
- 225ml (8 oz) dark coffee
- Optional: 55ml (2 oz) coffee liqueur (like Kahlua)

For the toppings:

- Whipped Cream
- Cocoa Powder
- Ladyfingers