

truwhip

## Tiramisu Cake

Serves: 12 | Prep Time: 1 hour



### What You'll Do

1. Preheat the oven to 350° and prepare 2x8" inch cake pans with spray release, and/or parchment.
2. In a bowl add sugar-free cake mix with two premade protein shakes, two small cups of yogurt, and the vanilla. Once mixed, pour into cake pans and bake for 35 to 40 minutes.
3. In a new bowl add mascarpone, powdered sweetener and vanilla flavoring. Mix well. Fold in one tub of truwhip keto whipped topping. (You may want to add a pinch of salt adjust to taste).
4. Brew your coffee.
5. Once cakes have cooled, slice both into two layers, (total of four layers), optional. Using a spoon, pour coffee on each layer until they're lightly soaked. Add the mascarpone mixture between each cake layer and stack.
6. Using the second tub of truwhip topping, ice the cake. Dust with cocoa powder and enjoy! Note: It is best to leave in fridge for 2-4 hours to set better and is easier to cut.

### What You'll Need

#### Cake:

- 2 yellow cake mix sugar-free
- 2 vanilla or coffee pre-made protein shakes (11 ounces per bottle)
- 2 cup sugar-free vanilla yogurt (5.3 ounces per cup)
- 1/2 tablespoon vanilla flavoring

#### Filling:

- 11 ounces brewed coffee
- 2 tubs truwhip keto whipped topping (1 for decorating)
- 8 ounces mascarpone
- 1/4 cup powdered sweetener
- 1/2 tablespoon vanilla flavoring
- Cocoa powder