

PREP 20 min | COOK 0 | COOLING 1 hr | SERVES 6

Butter Cookie Tiramisu Cups

INGREDIENTS

1 pack Queen's Danish Butter Cookies, crushed into coarse crumbs

250 g Mascarpone

200 g Westacre Cream Cheese, softened

200 ml Farmdale thickened cream

75 g White Mill icing sugar

1 tsp White Mill vanilla extract

2 tbsp strong coffee, cooled (or coffee liqueur, optional)

2 tbsp cocoa powder, for dusting

Dark chocolate curls (optional, garnish)

DIRECTIONS

1. Place butter cookies into a food processor and pulse until they form coarse crumbs. Alternatively, crush in a sealed bag with a rolling pin. Divide half the crumbs among six serving glasses.
2. In a mixing bowl, beat mascarpone, cream cheese, icing sugar, and vanilla with an electric mixer until smooth.
3. In a separate bowl, whip cream until soft peaks form. Gently fold whipped cream into the mascarpone mixture using a spatula until just combined.
4. If using coffee or liqueur, drizzle 1–2 tsp over the cookie crumb base in each glass.
5. Spoon or pipe a layer of the mascarpone cream mixture over the crumbs, smoothing the surface.
6. Add a second layer of cookie crumbs, followed by the remaining cream mixture. Smooth the tops with a palette knife or spoon.
7. Cover and refrigerate for at least 1 hour (or up to 24 hours) to allow flavours to meld and layers to set.
8. Just before serving, dust generously with cocoa powder and garnish with dark chocolate curls if desired.

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Tip For an extra Christmas touch, stir a pinch of cinnamon into the cream mixture and garnish with a few red currants or pomegranate seeds for festive colour.