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Tasty Acorn Squash

Ingredients

- · 2 acorn squash, halved and seeded
- 2 tablespoons olive oil
- 1 1/2 pounds spicy turkey sausage, casings removed
- 1 cup brown sugar

Directions

- 1. Preheat an oven to 350 degrees F (175 degrees C).
- 2. Place the squash halves face-down in a baking dish in 1 inch of water and bake until flesh is tender, about 45 minutes. Meanwhile, heat the olive oil in a large skillet over



medium heat; cook the sausage in the oil until brown, breaking the meat into small pieces as it cooks; set aside.

3. Once the squash halves are tender, discard the water. Generously sprinkle brown sugar into the cavity of each squash half, reserving about 1/4 cup for later use. Fill the squash halves with the browned sausage, and top with the reserved brown sugar. Return squash to the baking dish and bake until the sugar begins to melt, about 15 minutes.

Tiramisu Layer Cake

Ingredients

CAKE:

- 1 (18.25 ounce) package moist white cake mix
- 1 teaspoon instant coffee powder
- 1/4 cup coffee
- · 1 tablespoon coffee flavored liqueur

FILLING:

- 1 (8 ounce) container mascarpone cheese
- 1/2 cup confectioners' sugar
- · 2 tablespoons coffee flavored liqueur

FROSTING:

- 2 cups heavy cream
- 1/4 cup confectioners' sugar
- 2 tablespoons coffee flavored liqueur

GARNISH:

- 2 tablespoons unsweetened cocoa powder
- 1 (1 ounce) square semisweet chocolate

Directions

- 1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans.
- 2. Prepare the cake mix according to package directions. Divide two thirds of batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan.
- 3. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a measuring cup, combine brewed coffee and 1 tablespoon coffee liqueur; set aside.
- 4. To make the filling: In a small bowl, using an electric mixer set on low speed, combine mascarpone, 1/2 cup confectioners' sugar and 2 tablespoons coffee liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.
- 5. To make the frosting: In a medium bowl, using an electric mixer set on medium-high speed, beat the cream, 1/4 cup confectioners' sugar and 2 tablespoons coffee liqueur until stiff. Fold 1/2 cup of cream mixture into filling mixture.
- 6. To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour one third of reserved coffee mixture over cake, then spread with half of the filling mixture. Top with coffee-flavored cake layer; poke holes in cake. Pour another third of the coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in a sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.
- 7. To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

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