Tiramisu Cake

Cake

3 3/4 cups cake flour , plus extra for dusting pans

1 3/4 teaspoons baking powder

1/2 teaspoon baking soda

1 1/4 teaspoons salt

2  2/3 cups sugar (12 1/4 ounces)

15 tablespoons butter , melted and cooled slightly

1 1/2 cups buttermilk , room temperature

4 1/2 Tablespoons vegetable oil

3 teaspoons vanilla

9 large egg yolks , room temperature

5 large egg whites , room temperature

Espresso Simple Syrup

3/4 cup hot brewed espresso coffee or very strong coffee

2 Tablespoons Grand Marnier

2 Tablespoons powdered sugar

Mascarpone Filling

4 ½ cups full-fat mascarpone, cold

2 ½ cups unpacked powdered sugar, sifted

½ cup strong brewed coffee - espresso preferred, chilled

1 ½ cups heavy whipping cream, cold

For cake: Whip egg whites and 1/2 c. sugar to stiff peaks.  Refrigerate.

Whisk together flour, baking powder, baking soda, salt and 2 1/4 cups sugar.

Whisk together melted butter, buttermilk, oil, vanilla, and yolks.

Add dry ingredients and beat until just combined.

Fold in egg whites.

Divide batter between 3, 9" greased, parchment lined round cake pans.

Stir together simple syrup ingredients.

For filling:  Whisk mascarpone for 2 minutes.

Add powdered sugar and whisk 1-2 more minutes.

Add coffee and whisk  2-3 minutes.

Stir in heavy cream and whisk until for another 2-3 minutes.

Place 1 cake layer on a plate.

Brush with 1/2 of the simple syrup.

Spread 1/4 of the filling over cake layer.

Top with another cake layer, syrup and filling.

Place final cake layer on top and spread remaining filling on sides.