

Tiramisu

Creamy, delicious and unbelievably EASY tiramisu recipe made with coffee soaked lady fingers, sweet and creamy mascarpone, and cocoa powder dusted on top.

Prep Time
10 mins

Total Time
10 mins



4.99 from 6956 votes

Course: Dessert Cuisine: Italian Servings: 9 Calories: 297kcal
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Equipment

- 8x8 dish
- Hand mixer

Ingredients

- 1 1/2 cups heavy whipping cream
- 8 ounce container mascarpone cheese ,room temperature
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 1/2 cups cold espresso
- 3 Tablespoons coffee flavored liqueur ,optional (Kahlua or DaVinci brands)
- 1 package Lady Fingers ,Savoirdi brand can be found in the cookie aisle at your local grocery store, or online
- Cocoa powder for dusting the top

Instructions

1. Add whipping cream to a mixing bowl and beat on medium speed with electric mixers (or use a stand mixer). Slowly add sugar and vanilla and continue to beat until stiff peaks. Add mascarpone cheese and fold in until combined. Set aside.
2. Add coffee and liqueur to a shallow bowl. Dip the lady fingers in the coffee (Don't soak them-just quickly dip them on both sides to get them wet) and lay them in a single layer on the bottom of an 8x8" or similar size pan.
3. Smooth half of the mascarpone mixture over the top. Add another layer of dipped lady fingers. Smooth remaining mascarpone cream over the top.
4. Dust cocoa powder generously over the top (I use a fine mesh strainer to do this). Refrigerate for at least 3-4 hours or up to overnight before serving.

Notes

Alcohol: Tiramisu can be made with or without alcohol. This recipe calls for coffee flavored liqueur because I like that it enhances the coffee flavor, but other options are marsala wine or brandy.

Make Ahead Instructions: Tiramisu is even better when made in advance, allowing the flavors to blend! It will keep in the refrigerator for 2 to 3 days.

Freezing Instructions: Make completely, but don't dust with cocoa powder. Cover tightly with plastic wrap and then tinfoil and freeze for up to 3 months. Thaw in the refrigerator overnight and dust with cocoa powder a few hours before serving.

Nutrition

Calories: 297kcal | Carbohydrates: 26g | Protein: 5g | Fat: 18g | Saturated Fat: 11g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Cholesterol: 88mg | Sodium: 77mg | Potassium: 124mg | Fiber: 1g | Sugar: 11g | Vitamin A: 618IU | Vitamin C: 1mg | Calcium: 90mg | Iron: 1mg



Recipe Link



Recipe Video

<https://tastesbetterfromscratch.com/easy-tiramisu/>

