

Russian Tiramisu Recipe

Prep Time: 1 hour **Cook Time:** 30 minutes **Total Time:** 1 hour 30 minutes

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Skill Level: Medium

Cost to Make: \$8-\$10

Servings: 12



Ingredients

Ingredients for Biskvit Cake:

- 6 large eggs, room temp
- 1 cup **all-purpose flour**, sifted
- 1 cup granulated sugar
- 1 tsp **vanilla extract**

Ingredients for Tiramisu Frosting:

- 1.5 cups heavy whipping cream, very cold
- 1 8oz stick cream cheese, room temperature
- 1/2 cup granulated sugar

Ingredients for Tiramisu Coffee Syrup & Topping:

- 1 1/2 cups Strong coffee, room temperature or cold
- 2 Tbsp granulated sugar
- 2 tsp rum
- 2 Tbsp unsweetened Cocoa Powder for dusting the finished cake

Instructions

How to Make the Biskvit Cake:

1. Preheat the Oven to 350°F. .
2. Butter a 9" springform mold and line the bottom with parchment paper (note: you can use two 9" cake pans, but keep in mind 2 pans will take less time to bake). Sift your flour
3. In the bowl of your stand mixer, add 6 eggs and beat on high speed for 1 min. With the mixer on, add the sugar in a steady stream and continue to beat on the highest speed for 8 min. The egg mixture should be thick, pale yellow and tripled in volume.
4. Add 1 tsp vanilla and sift the flour into your batter. Fold the flour in with a spatula just until all of the flour is incorporated. Scrape from the bottom of the bowl to make sure you don't have pockets of flour trapped on the bottom. Be careful not to over-mix since you are relying on the fluffiness of the eggs for volume. Transfer the batter to your prepared pans.
5. Bake 30 minutes or until the tops are golden brown and a toothpick comes out clean. Remove from the oven and let cool down 10 minutes, then remove cake from the pan and let cool on a wire rack. Once the cake is at room temperature, you can cut it in half to make two cake layers then remove the parchment paper. It should peel back easily.

How to Make Tiramisu Frosting:

1. Beat 1.5 cups heavy whipping cream on high speed until stiff (mine took about 2 minutes). Don't over-beat it or it will be buttery.

2. Transfer whipped cream to a medium bowl and refrigerate until ready to use.
3. In the same bowl (no need to do the dishes yet), beat softened cream cheese and sugar on medium/high speed until smooth and creamy, scraping down the bowl as necessary to prevent rebel clumps of cream cheese.
4. Use a spatula to fold whipped cream into the cream cheese mixture until well blended and refrigerate the frosting until ready to use. Fold until you no longer see streaks of cream cheese.

How to Make Coffee Syrup:

1. Mix 1 1/2 cups strong coffee with 2 Tbsp sugar and stir until sugar dissolves. Stir in the rum.

Assembling the Tiramisu Cake:

1. Place one of the cakes on a cake platter (note: use the prettiest, flattest side for the top of the cake)
2. Brush half of the coffee syrup over the bottom layer (a brush provides for the most even distribution of syrup).
3. Spread 1/3 of the frosting over the first cake layer. At this point, you can sift 1 Tbsp cocoa powder over the frosting
4. Center the second cake layer over the frosting and brush the remaining half of the syrup over the second cake layer.
5. Spread the remaining frosting over the top and sides of the cake.

Decorating Your Cake:

1. Decorate to your hearts delight. I used the Wilton Open Star 1M frosting tip for the remaining frosting and piped little designs all over the top then dusted generously with a good quality unsweetened cocoa. You could just dust the top with cocoa powder and add chocolate shavings. Chocolate coffee beans would be amazing as well.

Recipe Notes

Tips on beating whipping cream: Freeze or refrigerate your mixing bowl and whisk attachment 10-15 minutes prior to beating cream. Keep cream refrigerated until ready to use. The colder it is, the better it whips. Also, make sure you are using HEAVY whipping cream.

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