

Tiramisu

This tiramisu recipe shows you how to make the classic Italian layered dessert at home with rum-flavored, coffee-soaked ladyfingers, a creamy mascarpone custard, and whipped cream. The top of this tiramisu is dusted with cocoa powder for an impressive no-bake dessert.

Recipe by **Christine** | Updated on February 16, 2023

Prep Time: 30 mins

Cook Time: 5 mins

Additional Time: 5 hrs

Total Time: 5 hrs 35 mins

Ingredients

- 6 large egg yolks
- $\frac{3}{4}$ cup white sugar
- $\frac{2}{3}$ cup milk
- 1 $\frac{1}{4}$ cups heavy cream
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 pound mascarpone cheese, at room temperature
- $\frac{1}{4}$ cup strong brewed coffee, at room temperature
- 2 tablespoons rum
- 2 (3 ounce) packages ladyfinger cookies
- 1 tablespoon unsweetened cocoa powder

Directions

Step 1

Whisk together egg yolks and sugar in a medium saucepan until well blended.

Step 2

Whisk in milk and cook over medium heat, stirring constantly, until mixture comes to a boil.

Step 3

Boil gently for 1 minute, then remove from the heat and allow to cool slightly.

Step 4

Cover tightly and chill in the refrigerator for 1 hour.

Step 5

Beat cream and vanilla in a medium bowl with an electric mixer until stiff peaks form.

Step 6

Remove egg yolk mixture from the refrigerator; add mascarpone cheese and whisk until smooth.

Step 7

Combine coffee and rum in a small bowl. Split ladyfingers in half lengthwise and drizzle with the coffee mixture.

Step 8

Arrange 1/2 of the soaked ladyfingers in the bottom of a 7x11-inch dish.

Step 9

Spread 1/2 of the mascarpone mixture over the ladyfingers, then spread 1/2 of the whipped cream over top. Repeat layers once more.

Step 10

Sprinkle cocoa powder over top.

Step 11

Cover and refrigerate until set, 4 to 6 hours.

Nutrition Facts

Per serving: 387 calories; total fat 31g; saturated fat 17g; cholesterol 216mg; sodium 60mg; total carbohydrate 23g; dietary fiber 0g; total sugars 13g; protein 7g; vitamin c 0mg; calcium 104mg; iron 1mg; potassium 74mg