

Tiramisu Without the Layers? This Dip Is Pure Genius

Tiramisu Dip: A Deconstructed Delight



TIME
15 min

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INGREDIENTS

- 8 oz mascarpone cheese
- 1 cup heavy cream
- 1/2 cup powdered sugar
- 1/2 cup strong brewed coffee, cooled
- 1 tsp vanilla extract
- Cocoa powder for dusting
- Ladyfinger cookies or fruit for dipping

DIRECTIONS

1. In a large mixing bowl, combine the mascarpone cheese, powdered sugar, and vanilla extract. Mix until smooth.
2. In a separate bowl, whip the heavy cream until stiff peaks form.
3. Gently fold the whipped cream into the mascarpone mixture until fully combined.
4. Stir in the cooled coffee until the mixture is well blended.
5. Transfer the dip to a serving bowl and chill in the refrigerator for at least one hour.
6. Before serving, dust the top with cocoa powder and serve with ladyfinger cookies or fresh fruit.

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Original recipe: <https://chefmaniac.com/tiramisu-without-the-layers-this-dip-is-pure-genius/>