

How to Make Tiramisu Cake That's Better Than the Bakery

Tiramisu Cake (Elegant Layers of Espresso-Soaked Sponge & Mascarpone Cream)



OVEN
350°F

TIME
8 min

TEMP
160°F

PRINT
Recipe Card

INGREDIENTS

For the Sponge Cake:

- 6 large eggs
- 1 1/8 cups (225 g) granulated sugar
- 1 1/2 cups (171 g) cake flour
- ... cup (45 g) vegetable oil
- 3 tablespoons (36 g) milk
- 1 teaspoon vanilla extract

For the Mascarpone Cream:

- 16 oz (455 g) mascarpone cheese
- 4 egg yolks
- ... cup (50 g) granulated sugar
- 2 cups (476 g) heavy cream
- ... cup amaretto (optional)

For the Coffee Soak:

- 6 shots (180 ml) espresso
- 1/3 cup amaretto (optional)

For Decoration:

- 2 tablespoons cocoa powder

DIRECTIONS

1. Step 1: Prepare the Sponge Cake: Preheat oven to 350°F (175°C). Grease and line two 8-inch cake pans.
2. Beat eggs and sugar until pale, thick, and tripled in volume (about 8 minutes).
3. Sift in the cake flour gradually, folding gently after each addition.
4. In a separate bowl, mix oil, milk, and vanilla. Gently fold into the batter.
5. Divide batter evenly into pans and bake for 25-30 minutes, or until a toothpick comes out clean.
6. Cool in pans for 10 minutes, then transfer to a wire rack to cool completely.
7. Step 2: Make the Mascarpone Cream: Whisk egg yolks and sugar in a heatproof bowl. Place over a double boiler and whisk until thick and reaches 160°F (71°C).
8. Remove from heat and cool.
9. In a separate bowl, beat mascarpone until smooth.
10. Whip heavy cream to stiff peaks.
11. Fold the cooled egg yolk mixture into the mascarpone, then fold in whipped cream until smooth.
12. Step 3: Prepare the Coffee Soak: Combine espresso and amaretto (if using). Let cool to room temperature.
13. Step 4: Assemble the Cake: Slice each cake horizontally to create four thin layers.
14. Place one layer on a plate, brush generously with coffee soak.
15. Spread a layer of mascarpone cream.
16. Repeat with remaining layers, finishing with a cream layer on top.

17. Step 5: Decorate & Chill: Dust top with cocoa powder using a fine sieve.
18. Refrigerate for at least 4 hours, preferably overnight.

SWAPS & NOTES

Mascarpone : Don't substitute with cream cheese-authentic mascarpone gives the best flavor and texture.

Amaretto : Optional, but it adds a beautiful almond-like depth.

You can use coffee liqueur, rum, or skip entirely.

Espresso : Strong brewed coffee works if you don't have espresso shots handy.

TIPS FOR SUCCESS

Don't rush the eggs : Beating the eggs and sugar thoroughly is key to that light, fluffy sponge.

Cool your espresso soak : Hot liquid will make the cake layers soggy.

Use a serrated knife : For cleaner cake layer slicing.

Let it rest : Chilling allows the flavors to meld and the cake to set beautifully.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-tiramisu-cake-thats-better-than-the-bakery/>