

## Tiramisu Truffles - A No-Bake Italian-Inspired Dessert Dream

Irresistible Tiramisu Truffles ??



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

1 cup ladyfinger cookies, crushed finely  
8 oz mascarpone cheese, softened  
... cup powdered sugar  
2 tbsp brewed espresso, cooled  
1 tsp vanilla extract  
... cup dark chocolate, melted  
Cocoa powder, for dusting  
A splash of coffee liqueur for extra depth  
Chocolate sprinkles or shaved white chocolate for garnish

Instructions:

Step 1: Make the Base:

Step 2: Form the Truffles:

Step 3: Chill:

Step 4: Dip in Chocolate:

Step 5: Dust & Serve:

Tips for Success:

Use high-quality mascarpone for the creamiest texture.

Don't skip the chill time-it ensures the truffles hold their shape when dipping.

For extra flair, drizzle with white chocolate or top with gold sprinkles.

Want stronger coffee flavor? Add ½ tsp instant espresso to the chocolate coating.

Serving Suggestions & Pairings:

A cup of espresso or classic cappuccino

A dessert board featuring Caramel Apple Pie Cookies

A swirl of Brownie Batter Dip on the side

And for chocolate fans? Serve alongside Cookie Dough Brownie Bombs

Storage Tips:

Refrigerator: Store in an airtight container for up to 5 days.

Freezer: Freeze in a single layer on a tray, then transfer to a bag. Good for up to 1 month. Thaw in fridge before serving.

Room Temp: Serve slightly chilled or at cool room temperature for best texture.

More Desserts You'll Love:

No-Bake Oreo Cream Pie

Caramel Apple Pie Cookies

Chocolate Chip Cookie Dough Brownie Bombs

Brownie Batter Dip

Copycat Neiman Marcus Cookies

## DIRECTIONS

1. **Step 1: Make the Base:** In a medium bowl, combine the crushed ladyfingers, mascarpone, powdered sugar, espresso, and vanilla extract. Mix until smooth and fully incorporated. The mixture should be soft but firm enough to shape.
2. **Step 2: Form the Truffles:** Scoop the mixture and roll into small, bite-sized balls (about 1 inch). Place them on a parchment-lined baking sheet.
3. **Step 3: Chill:** Refrigerate the truffles for 1-2 hours, or until firm enough to dip without losing their shape.
4. **Step 4: Dip in Chocolate:** Once chilled, dip each truffle in melted dark chocolate using a fork or spoon. Let excess chocolate drip off, then return to the tray.
5. **Step 5: Dust & Serve:** When the chocolate is fully set (about 10-15 minutes in the fridge), roll the truffles in cocoa powder for a traditional tiramisu finish. Serve chilled or at room temperature.
6. **Tips for Success:** Use high-quality mascarpone for the creamiest texture.
7. **Don't skip the chill time-it ensures the truffles hold their shape when dipping.**
8. **For extra flair, drizzle with white chocolate or top with gold sprinkles.**
9. **Want stronger coffee flavor? Add ½ tsp instant espresso to the chocolate coating.**
10. **Serving Suggestions & Pairings:** Pair your tiramisu truffles with:
11. A cup of espresso or classic cappuccino

12. A dessert board featuring : Caramel Apple Pie Cookies
13. A swirl of : Brownie Batter Dip on the side
14. And for chocolate fans? Serve alongside Cookie Dough Brownie Bombs
15. These are also fantastic tucked into treat boxes or layered in mini dessert cups with whipped cream!
16. Storage Tips: Refrigerator: Store in an airtight container for up to 5 days.
17. Freezer: Freeze in a single layer on a tray, then transfer to a bag. Good for up to 1 month. Thaw in fridge before serving.
18. Room : Temp: Serve slightly chilled or at cool room temperature for best texture.
19. More Desserts You'll Love: Treat yourself to more sweet no-bake (and low-effort) indulgences:
20. No-Bake : Oreo Cream Pie
21. Caramel : Apple Pie Cookies
22. Chocolate : Chip Cookie Dough Brownie Bombs
23. Brownie : Batter Dip
24. Copycat : Neiman Marcus Cookies
25. Final Thoughts: These Tiramisu Truffles are the bite-sized bliss you didn't know you needed. Silky, coffee-kissed, and rolled in classic cocoa, they deliver all the elegance of tiramisu with none of the layering or fuss. Whether you're serving them at a party, gifting them to friends, or keeping a stash in the fridge just for you-they're sure to satisfy.

## TIPS FOR SUCCESS

Use high-quality mascarpone for the creamiest texture.

Don't skip the chill time-it ensures the truffles hold their shape when dipping.

For extra flair, drizzle with white chocolate or top with gold sprinkles.

Add ½ tsp instant espresso to the chocolate coating.

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

Original recipe: <https://chefmaniac.com/tiramisu-truffles-a-no-bake-italian-inspired-dessert-dream/>