

Key Lime Tiramisu: A Light and Zesty No-Bake Dessert

1 (8 oz) block cream cheese, softened



TIME
20 min

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INGREDIENTS

For the Key Lime Filling:

- 1 (8 oz) block cream cheese, softened
- 1 (14 oz) can sweetened condensed milk
- 1/2 cup fresh key lime juice
- 1/2 tsp vanilla extract

For the Ladyfingers:

- 1 (7 oz) package ladyfingers
- 1/4 cup key lime juice
- 1/4 cup white rum (optional)

For the Topping:

- 1 1/2 cups heavy whipping cream, cold
- 1/4 cup powdered sugar
- Key lime zest, for garnish

Swaps and Notes:

Key Lime Juice: Use fresh key lime juice for the best flavor. It's worth the effort of squeezing all those tiny limes. If you can't find them, regular lime juice will work, but key limes have a distinct floral, slightly less acidic flavor.

Ladyfingers: You can find ladyfingers in the cookie aisle of most grocery stores. If you can't find them, a simple pound cake or angel food cake cut into slices will also work.

Rum: The rum is optional, but it adds a nice depth of flavor to the ladyfingers. You can replace it with more key lime juice or a little water if you prefer to make it non-alcoholic.

Topping: I recommend making your own whipped cream for the topping. It's easy and tastes much better than store-bought whipped topping.

Instructions:

Make the Key Lime Filling:

Beat the Cream Cheese: In a large bowl, use a hand mixer or a stand mixer to beat the softened cream cheese until it is completely smooth and creamy.

Combine: Add the sweetened condensed milk, 1/2 cup of key lime juice, and vanilla extract. Beat on medium speed until the mixture is smooth, thick, and well combined.

Assemble the Tiramisu:

Prepare the Soaking Liquid: In a shallow dish, whisk together the 1/4 cup of key lime juice and the white rum (if using).

Layer the Bottom: Quickly dip each ladyfinger into the key lime liquid, one at a time, making sure not to over-soak them. Arrange a single layer of ladyfingers in the bottom of an 8x8 inch square dish or a similar-sized baking dish.

Add Filling: Spread half of the key lime filling evenly over the ladyfingers.

Repeat: Add a second layer of soaked ladyfingers on top of the filling, and then spread the remaining key lime filling over the top.

Make the Whipped Topping:

Whip the Cream: In a separate chilled bowl with a chilled whisk attachment (or using a hand mixer), beat the cold heavy whipping cream on medium-high speed until it begins to thicken.

Add Sugar: Slowly add the powdered sugar and continue to beat until stiff peaks form.

Top the Tiramisu: Gently spread the whipped topping evenly over the top of the key lime filling.

Chill and Garnish:

Chill: Cover the tiramisu with plastic wrap and refrigerate for at least 4 hours, or preferably overnight. This allows the ladyfingers to soften and the flavors to meld together.

Garnish: Just before serving, sprinkle a generous amount of fresh key lime zest over the top.

Tips for Success:

DIRECTIONS

1. **Make the Key Lime Filling::** Beat the Cream Cheese: In a large bowl, use a hand mixer or a stand mixer to beat the softened cream cheese until it is completely smooth and creamy.
2. **Combine:** Add the sweetened condensed milk, 1/2 cup of key lime juice, and vanilla extract. Beat on medium speed until the mixture is smooth, thick, and well combined.
3. **Assemble the Tiramisu::** Prepare the Soaking Liquid: In a shallow dish, whisk together the 1/4 cup of key lime juice and the white rum (if using).
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preferably overnight. This allows the ladyfingers to soften and the flavors to meld together.

11. **Garnish:** Just before serving, sprinkle a generous amount of fresh key lime zest over the top.
12. **Tips for Success: Soak Quickly:** Dip the ladyfingers into the liquid very quickly—a second or two is all you need. If you soak them for too long, they will fall apart.
13. **Use : Softened Cream Cheese:** This is crucial for a smooth, lump-free filling. Make sure your cream cheese is at room temperature before you start.
14. **Make : Ahead:** This dessert is even better when you make it a day in advance. The flavors will have more time to meld and the ladyfingers will be perfectly soft.
15. **Chill : Everything for Whipped Cream:** To get perfect, fluffy whipped cream, make sure your bowl, whisk, and heavy cream are all very cold.
16. **Serving Suggestions and Pairings:** This Key Lime Tiramisu is an elegant dessert that is perfect for any occasion. It's light, creamy, and wonderfully refreshing. It pairs beautifully with a simple cup of coffee or a glass of iced tea. For another great crowd-pleasing dessert, you might also like my recipe for [This Big Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd](#).
17. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
18. **Calories:** Approximately 400
19. **Protein:** 8g
20. **Fat:** 25g
21. **Carbohydrates:** 40g
22. This is a rich and decadent dessert, so it's best enjoyed as an occasional treat.
23. **Storage and Leftover Tips:** This dessert stores beautifully. You can store it, covered, in the refrigerator for up to 3 days. The ladyfingers will continue to soften, and the flavors will continue to develop, so it often tastes even better the next day. This dessert does not freeze well.
24. **More Recipes You Will Love:** If you're a fan of easy and delicious desserts, you'll love some of my other creations. For another classic that's always a hit, try my recipe for [The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot](#). For a fun, no-bake option, you can't go wrong with my recipe for [These Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times](#). And for another simple dessert, my [These Easy Coconut Macaroons are My Favorite 3-Ingredient Treat](#) is a winner.
25. **Final Thoughts:** This Key Lime Tiramisu is a recipe that is sure to impress everyone at your table. It's a simple, elegant, and incredibly delicious dessert that captures the bright, zesty flavors of key lime pie without any of the work.

SWAPS & NOTES

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Use Softened Cream Cheese: This is crucial for a smooth, lump-free filling.

Make sure your cream cheese is at room temperature before you start.

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

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