

## Easy Tiramisu Truffles Recipe: A Decadent No-Bake Italian Dessert

Irresistible Tiramisu Truffles: A Decadent Italian-Inspired Treat



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

1 cup ladyfinger cookies, crushed: These provide the structural base and that distinct vanilla-biscuit flavor.

8 oz mascarpone cheese: Ensure this is at room temperature for the smoothest texture.

1/4 cup powdered sugar: To add just the right amount of sweetness without any grit.

2 tbsp brewed espresso (cooled): The heart of the tiramisu flavor. Use a strong brew!

1 tsp vanilla extract: For depth and aroma.

1/4 cup dark chocolate, melted: This acts as a delicious seal for the truffle.

Cocoa powder (for coating): Use a high-quality Dutch-processed cocoa for the best look and taste.

Swaps and Notes:

**The Cheese:** If you can't find mascarpone, you can use full-fat cream cheese in a pinch. It will be slightly tangier and less buttery, but still delicious.

**The Coffee:** If you don't have an espresso machine, use 2 tablespoons of boiling water mixed with 1 teaspoon of instant espresso powder.

**The Ladyfingers:** If ladyfingers are unavailable, vanilla wafers are a suitable substitute, though the texture will be slightly denser.

Step-by-Step Instructions:

**Prep the Base:** In a large mixing bowl, combine your crushed ladyfingers, room-temperature mascarpone,

powdered sugar, cooled espresso, and vanilla extract. Use a spatula or hand mixer to blend until the mixture is uniform and holds its shape.

**Form the Truffles:** Using a small cookie scoop or a tablespoon, portion out the mixture. Roll them between your palms into balls about 1 inch in diameter.

**The First Chill:** Place the balls on a baking sheet lined with parchment paper. Chill in the refrigerator for at least 1-2 hours. Do not skip this! The truffles need to be firm so they don't fall apart when you dip them.

**The Chocolate Dip:** Melt your dark chocolate in 30-second intervals in the microwave. Dip each chilled truffle into the chocolate using a fork, letting the excess drip off. Return them to the parchment paper.

**The Final Touch:** Once the chocolate has set (about 10-15 minutes in the fridge), roll the truffles in cocoa powder until they are fully coated.

**Tips for Success:**

**Fine Crumbs:** Make sure your ladyfingers are pulsed into a fine crumb. Large chunks can make the truffles fall apart.

**Temperature Control:** If your hands are warm, the mascarpone will melt as you roll. Work quickly, or wash your hands with cold water halfway through the process.

**Sift the Cocoa:** Always sift your cocoa powder into a bowl before rolling. This prevents clumps and gives the truffles a professional, velvety finish.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 115 kcal

Total Fat: 8g

Saturated Fat: 5g

Carbohydrates: 9g

Sugar: 6g

Protein: 2g

**Storage and Leftover Tips:**

**Refrigeration:** Because of the mascarpone cheese, these must stay refrigerated. Store them in an airtight container for up to 5 days.

**Freezing:** You can freeze these truffles for up to 2 months. Thaw them in the fridge overnight before serving.

**Pro Tip:** If the cocoa powder gets absorbed by the moisture in the fridge, simply give them a fresh dusting before serving.

**More Recipes You Will Love:**

[The Best Peanut Butter Brownies](#)

## DIRECTIONS

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6. **Tips for Success: Fine Crumbs:** Make sure your ladyfingers are pulsed into a fine crumb. Large chunks can make the truffles fall apart.
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9. **Serving Suggestions and Pairings:** These truffles are a

showstopper on a dessert platter. I love serving them alongside other bite-sized treats like chocolate chip cookie bites.

10. For a true "coffee-house" experience, pair these with a steaming cup of cappuccino or a glass of dessert wine like Vin Santo. If you are serving a crowd, they also go beautifully with a bowl of brownie batter dip for the ultimate chocolate lover's spread.
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20. Pro : Tip: If the cocoa powder gets absorbed by the moisture in the fridge, simply give them a fresh dusting before serving.
21. More Recipes You Will Love: If you enjoyed this no-bake Italian journey, you have to try these other fan favorites from the ChefManiac kitchen:
22. The : Best Peanut Butter Brownies
23. No-Bake : Oreo Cream Pie
24. Edible : Cookie Dough for Cravings
25. Final Thoughts: These Tiramisu Truffles are a testament to the fact that you don't need an oven to create a world-class dessert. They are elegant, easy, and absolutely addictive. I'd love to hear how yours turned out! Did you add a splash of rum? Did you use extra espresso?

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

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