

## Quick No-Bake Lemon Tiramisu for an Elegant, Refreshing Dessert

No-Bake Lemon Tiramisu That's Ultra Fresh and Ready in Minutes



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### INGREDIENTS

1 package ladyfingers or soft tea biscuits  
8 ounces mascarpone cheese  
8 ounces cream cheese, softened  
1 cup heavy whipping cream  
3/4 cup powdered sugar  
1/3 cup lemon curd  
2 tablespoons fresh lemon juice  
1 tablespoon lemon zest  
1 teaspoon vanilla extract  
For the Lemon Soak:  
1 cup lemonade or lemon syrup diluted with water  
1 tablespoon fresh lemon juice  
Optional Topping:  
Extra lemon zest  
Crushed cookies  
White chocolate shavings  
Thin lemon slices for garnish

### DIRECTIONS

1. In a large mixing bowl, beat the mascarpone and softened cream cheese until smooth.
2. Add the powdered sugar, lemon curd, lemon juice, lemon zest, and vanilla extract. Mix until creamy and fully combined.
3. In a separate bowl, whip the heavy cream until soft peaks form.
4. Gently fold the whipped cream into the lemon cheese mixture until light and fluffy.
5. In a shallow bowl, combine the lemonade and additional lemon juice for the soaking mixture.
6. Quickly dip each ladyfinger into the lemon soak, one at a time. Do not let them sit too long.
7. Arrange a layer of dipped ladyfingers in the bottom of an 8x8-inch dish or similar serving dish.
8. Spread half of the lemon cream mixture over the cookie layer.
9. Repeat with another layer of dipped ladyfingers and the remaining lemon cream.
10. Smooth the top and cover the dish.
11. Chill for at least 4 hours, or overnight for the best texture.
12. Before serving, top with extra lemon zest, crushed cookies, or white chocolate shavings if desired.

### SWAPS & NOTES

Mascarpone gives the dessert a classic tiramisu-style richness, but if needed, you can use all cream cheese for a

slightly tangier result.

The combination of mascarpone and cream cheese creates a filling that is both luscious and stable enough to slice.

Ladyfingers are the classic layering choice, but soft tea biscuits or even graham-style cookies can work if that's what you

have.

Just be careful not to oversoak them.

### TIPS FOR SUCCESS

The biggest key here is not oversoaking the ladyfingers.

If they sit too long in the liquid, the final dessert can become too soft and messy instead of beautifully layered.

Use softened cream cheese and cold heavy cream for the best texture.

Softened cheese blends more smoothly, while cold cream whips up faster and holds its shape better.

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

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