

Mini Tiramisu Cups

Individual servings of classic tiramisu, layered with espresso-soaked ladyfingers and a luscious mascarpone cream, dusted with cocoa powder.


20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 2 ladyfingers
- 1 shot of espresso or strong coffee
- 2 tablespoons mascarpone cheese
- 1 tablespoon heavy cream
- 1 tablespoon sugar
- 1/2 teaspoon vanilla extract
- 1 teaspoon cocoa powder

Steps

- 1 Brew the espresso or strong coffee and let it cool.
- 2 In a small bowl, mix the mascarpone cheese, heavy cream, sugar, and vanilla extract until smooth and creamy.
- 3 Break the ladyfingers in half and dip them briefly in the cooled espresso, making sure they are soaked but not too soggy.
- 4 In a small cup or jar, layer half of the soaked ladyfingers on the bottom.
- 5 Spoon half of the mascarpone mixture over the ladyfingers.
- 6 Add another layer of the soaked ladyfingers, followed by the remaining mascarpone mixture.
- 7 Dust the top with cocoa powder.
- 8 Refrigerate for at least 1 hour before serving to allow the flavors to meld.