

Foodnity Recipes

Sweet Cannelloni Tiramisu

20 min Prep time	**15 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 cannelloni tubes (about 8-inch length)
- [ ] 1 cup mascarpone cheese
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup strong brewed espresso, cooled
- [ ] 2 tbsp coffee liqueur (optional, replace with extra espresso if avoiding alcohol)
- [ ] 1/4 cup ladyfinger crumbs
- [ ] 2 tbsp cocoa powder, plus more for dusting

For the Coffee Syrup

- [ ] 1/3 cup water
- [ ] 2 tbsp sugar
- [ ] 1/4 cup espresso

Instructions

1. Bring a large pot of salted water to a boil, add the cannelloni and cook until just al dente, about 8 minutes. Drain and rinse under cool water.
2. In a small saucepan combine water, sugar, and espresso; heat gently until sugar dissolves, then let it cool. Add the coffee liqueur if using.
3. Place the drained cannelloni in a shallow dish and pour half of the coffee syrup over them, turning to coat. Let sit for 5 minutes.
4. While the pasta soaks, whisk mascarpone with the remaining sugar until smooth, then fold in the remaining coffee syrup and ladyfinger crumbs.
5. Arrange a layer of soaked cannelloni at the bottom of a serving dish, spoon half the mascarpone mixture over them, then repeat with a second layer.
6. Dust the top generously with cocoa powder and refrigerate for at least 3 hours before serving.

Nutrition per serving

420 kcal	9 g	38 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Ensure the coffee syrup is not too hot, or the mascarpone may separate.
- You can layer fresh berries such as mango tiramisu for a tropical note.
- For a fruity variation, try adding a swirl of blueberry tiramisu puree between layers.