

Foodnity Recipes

Tiramisu Cookies Recipe for Easy Baking

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**Italian-American** Cuisine

Ingredients

The Dough

- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/4 cup mascarpone cheese, room temperature
- [ ] 3/4 cup brown sugar, packed
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp instant espresso powder
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

The Topping

- [ ] 2 tbsp unsweetened cocoa powder
- [ ] Optional: powdered sugar for a light dusting

Instructions

1. Preheat your oven to 350°F (175°C) and line two large baking sheets with parchment paper. I like to do this first so I don't have to scramble later.
2. In a large bowl, cream together the softened butter, mascarpone, and brown sugar. Beat it until it looks light and fluffy. Add the egg and vanilla extract, mixing again until smooth.
3. Stir in the espresso powder. Now, in a separate small bowl, whisk together your flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture. Use a spoon or spatula to fold it in—don't overdo it, just until the flour disappears.
4. Scoop about two tablespoons of dough for each cookie and place them on the baking sheet, leaving a few inches of space between them. I like to gently press them down just a tiny bit with my palm.
5. Bake for 10 to 12 minutes. You want the edges to be just barely set, but the centers should still look a little soft. Trust me, they'll firm up as they cool on the pan.
6. Let the cookies cool for about 5 minutes on the pan, then move them to a wire rack. Once they're mostly cool, use a sieve to lightly dust the tops with cocoa powder.

Nutrition per serving

210 kcal	4 g	24 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love other versions of this flavor, you might enjoy a raspberry tiramisu for a fruity twist.
- For a more refreshing take, a lemon tiramisu is wonderful during the summer months.
- Store these in a cool, dry place; if your house is very humid, the cocoa powder might absorb moisture and look damp.