



INGREDIENTS

WET INGREDIENTS

1 cup of melted warm unsalted butter

1 TBSP of instant espresso or 2 TBSP of fresh brewed espresso

1 ½ cups of granulated sugar

Zest of 1 orange

1 TSP of vanilla bean extract

DRY INGREDIENTS

2 ½ cups of AP flour

2 TSP of cornstarch

1 TSP of baking powder

½ TSP of baking soda

¼ cup of mini semi-sweet chocolate chips

MASCARPONE ICING

1 cup of Mascarpone cheese at room temperature

1 TBSP of fresh brewed espresso

1 TSP of vanilla bean extract

1 ¼ cup of icing sugar

1 cup of cold whipping cream

OPTIONAL

Splash of Grand-Marnier

¼ cup of melted butter

4 TBSP of grated semi-sweet couverture chocolate



TIRAMISU COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. For best results, all your ingredients need to be at room temperature.
2. Cut 2-4 Savoiardi cookies into small slices, transfer to a bowl and store them in the freezer until needed.
3. Heat the butter, add the espresso and mix well. Set aside.
4. In a large glass bowl stir together the flour, cornstarch, baking powder, baking soda and chocolate chips. Mix well.
5. Use a stand mixer with a paddle. In the bowl, beat together the orange zest and granulated sugar for 2-3 minutes. Add the melted butter and espresso mixture. Add the vanilla.
6. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time. *If the dough is crumbly and does not come together, add up to ¼ cup of additional melted butter.*
7. Do a scrape down.
8. Transfer the cookie dough to a glass bowl. Plastic wrap & refrigerate for 30 minutes.
9. Preheat the oven to 375 DF.
10. Prepare a baking tray lined with parchment paper.
11. Use a 2 TBSP scooper, scoop the dough, roll into a ball. Place the cookie on the baking tray. Using your hands, gently flatten them down into a circle. Press down one slice of the Savoiardi into the middle of the cookie.
12. Refrigerate for ¼ hour
13. Bake for 12-13 minutes.
14. To prepare the Mascarpone icing, in the bowl of a stand mixer fitted with a whisk, mix well until the Mascarpone cheese, espresso, vanilla and icing sugar are well combined.
15. If you are using the Grand-Marnier, add an additional ¼ cup of Mascarpone cheese. This will make the icing thicker.
16. Add the whipping cream. Place the icing in a piping bag and refrigerate until needed.
17. When the cookies are cool, top the cookies with the Mascarpone icing.
18. Sprinkle the top of each cookie with grated semi-sweet chocolate. Allow the cookies to set before serving.

ENJOY THE TIRAMISU COOKIES