



The Best Tiramisu Cookies

Recipe by Isabel

Course: **Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
10 servings	30 minutes	10 minutes	40 minutes

Ingredients

For the Cookies:

110 g (1/2 cup) butter

80 g (1/3 cup) granulated sugar

80 g (1/3 cup) brown sugar

1 egg

1 tsp vanilla extract

230 g (1 1/2 cups) all-purpose flour

1/2 tsp baking powder

1/2 tsp baking soda

1 tbsp instant espresso powder

1/2 tsp salt

For the Mascarpone Cream:

180 g (3/4 cup) mascarpone cheese

1 tsp vanilla extract

90 g (3/4 cup) confectioners sugar

120 g (1/2 cup) heavy cream

1 tbsp cocoa powder for dusting

Directions

For the Cookies:

- 1 Melt the Butter:** Melt the butter in the microwave or in a small saucepan over low-medium heat. Avoid letting it bubble to prevent loss of liquid. Pour the melted butter into a large mixing bowl and cool it to room temperature in the fridge, about 20 minutes.
- 2 Mix the Sugars and Butter:** Once the butter is at room temperature, add the granulated sugar and brown sugar. Whisk together with a spatula for 1 minute, or use a stand mixer with the paddle attachment.
- 3 Add the Egg and Vanilla:** Add the egg and vanilla extract to the mixture and blend until combined.
- 4 Combine Dry Ingredients:** In a separate bowl, stir together the flour, baking powder, baking soda, instant espresso powder, and salt.
- 5 Combine Wet and Dry Ingredients:** Add the dry ingredients to the wet mixture and mix with a spatula until just combined.
- 6 Shape the Cookies:** Use a 2 tbsp (1.3-ounce) cookie scoop to scoop out 10 cookies. Place them on a tray lined with baking paper, then roll them between your hands into balls. Place the prepared cookies in the fridge to set for 1 hour.
- 7 Preheat the Oven:** Preheat the oven to 180°C (355°F) and prepare a baking sheet with baking paper.
- 8 Bake the Cookies:** Place 6 cookies per baking tray and bake one tray at a time for 10-11 minutes. Let the cookies cool on the baking tray for 3 minutes, then transfer them to a cooling rack to cool completely.

For the Mascarpone Cream:

- 9 Prepare the Cream:** In a bowl, combine the mascarpone cheese, vanilla extract and confectioners sugar. Mix until smooth and creamy.
In a separate bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the mascarpone mixture until fully combined.
- 10 Top the Cookies:** Once the cookies are completely cooled, spread or pipe the mascarpone cream onto the tops of the cookies.
- 11 Dust with Cocoa Powder:** Lightly dust the mascarpone cream with cocoa powder for the perfect finishing touch.