

Tiramisù Cookies

From the website Julie Marie Eats

Prep Time: 30 minutes

Cook Time: 11 minutes

Resting Time: 30 minutes

Total Time: 1 hour 11 minutes

Servings: 11 cookies

Ingredients

Cookies

110 g butter

100 g granulated sugar

100 g dark brown sugar

1 egg (57-60 g with shell)

1 teaspoon vanilla extract

230 g all-purpose flour

½ teaspoon baking powder

½ teaspoon baking soda

1 tablespoon instant espresso powder

½ teaspoon salt

Mascarpone Cream

180 g mascarpone cheese

1 teaspoon vanilla extract

90 g confectioners' sugar

20 g agave or honey

120 g heavy cream

1 tablespoon cocoa powder for dusting

COOKIES

1. Melt the butter in the microwave or in a small saucepan over low-medium heat. You don't want it to bubble, so as to not lose any of the liquid in the butter. Pour the melted butter into a big mixing bowl and let it cool down to room temperature in the fridge. Takes about 20 minutes.

110 g butter

2. Once the butter has reached room temperature add the granulated sugar and brown sugar and with spatula whisk it together for 1 minute. Alternatively, mix it together in a stand mixer using the paddle attachment.

100 g granulated sugar, 100 g dark brown sugar

3. Add the egg, vanilla extract and mix it in until combined.

1 egg, 1 teaspoon vanilla extract

4. In a separate bowl, stir together flour, baking powder, baking soda, instant espresso powder and salt. Add the dry ingredients to the wet mixture and with spatula mix it together until just combined.

230 g all-purpose flour, ½ teaspoon baking powder, ½ teaspoon baking soda, 1 tablespoon instant espresso powder, ½ teaspoon salt

5. Using a 2 tbsp/ 1.3-ounce cookie scoop, scoop out 11 cookies and place them on a tray lined with baking paper. Then roll them between your hands into a ball. Place the prepared cookies in the fridge to set for 1 hour.
6. Meanwhile, preheat the oven at 180°C / 355°F and prepare a baking sheet with baking paper. Place 6 cookies per baking tray and bake one tray at a time for 10-11 minutes.
7. Once baked, let them cool down on the baking tray for 3 minutes as they still will be soft when they are done. After they have cooled down a bit, use a spatula to lift them onto a cooling rack and let them cool down completely.

MASCARPONE CREAM

1. In a medium bowl with an electric mixer or in a stand mixer using the whisk attachment, whip together all of the ingredients until it reaches stiff peaks and it holds its shape. If making ahead of serving, place in the fridge, covered by plastic wrap, until ready to assemble.
180 g mascarpone cheese, 1 teaspoon vanilla extract, 90 g confectioners' sugar, 20 g agave or honey, 120 g heavy cream
2. When ready to serve, add the cream to a piping bag fitted with a piping tip e.g. Wilton 2A. Pipe the mascarpone cream on top of the cookies in a swirl, starting from the middle and moving outwards. Add a tablespoon of cocoa to fine mesh sieve and finish the cookies with dusting of cocoa powder.
1 tablespoon cocoa powder