

Tiramisu Cookies

Dairy or Pareve Yield about 3½ dozen

Traditional tiramisu is a coffee-flavored dessert, noted for its ladyfingers soaked in espresso. I reinterpreted this fabulous dessert into cakey cookies, packed with coffee flavor and rolled in coffee-soaked ladyfinger crumbs.

CRUMBS

1 cup coarse ladyfinger crumbs
2 Tablespoons brown sugar
1 Tablespoon brewed coffee (or ½ teaspoon instant coffee granules dissolved in 1 Tablespoon hot water)

COOKIE DOUGH

¾ cup oil
4 ounces cream cheese
or soy cream cheese
1 cup brown sugar
½ cup sugar
¼ cup espresso or strong coffee (see Note)
1 egg
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla extract
3 cups flour



1. Preheat oven to 350°F. Line 2 baking sheets with parchment paper; set aside.
2. Prepare the crumbs: Combine ladyfinger crumbs, brown sugar, and coffee in a small bowl. Stir until combined. Mixture should have the texture of damp sand. Set aside.
3. Prepare the cookie dough: In the bowl of an electric mixer, on medium speed, beat together oil, cream cheese, and sugars until smooth.
4. Add espresso, egg, baking soda, salt, and vanilla. Beat until smooth and creamy.
5. Reduce mixer speed to low; add flour, one cup at a time, beating after each addition, until combined.
6. Use a medium cookie scoop (or a heaping tablespoon) to portion out dough. Roll into balls; then roll in prepared ladyfinger crumbs until fully coated. Place onto prepared baking sheets.
7. Bake for 10-11 minutes, until cookies are set.

Note: You can use 2 teaspoons instant coffee granules dissolved in ¼ cup hot water instead of espresso.

Plan Ahead: These cookies freeze well in an airtight container or bag. They're on the soft side, so handle with care when packing them. Defrost fully before serving.

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