



PumpkinCoffee Tiramisu

Jacob · 29/09/2024



Prep Time

6

Difficult

Medium

Servings

6 individual tiramisu

Description

Pumpkin cream and mascarpone are whipped together and spooned into ramekins lined with coffee and rumsoaked ladyfingers to make these special mini tiramisu

Ingredients

- - 2 cups heavy cream
- divided - 1 (8 ounce) container mascarpone cheese - 1 cup unsweetened pumpkin puree - $\frac{1}{2}$ cup Sugar In The Raw® - 1 teaspoon pumpkin pie spice - 2 tablespoons Sugar In The Raw®
- divided - $\frac{3}{4}$ cup brewed coffee - 3 tablespoons dark rum - 2 (3.5 ounce) packages ladyfingers - 2 ounces shaved white chocolate

Instructions

1. In a large bowl or a stand mixer fitted with the whisk
2. combine 1 1/2 cups cream
3. mascarpone
4. pumpkin
5. 1/2 cup sugar
6. and pumpkin spice. Beat on high speed with a hand mixer or on medium-high speed in the stand mixer until stiffly whipped. In a medium bowl
7. beat remaining 1/2 cup heavy cream with 1 tablespoon sugar until stiffly whipped. In a small bowl
8. stir together coffee
9. rum
10. and remaining 1 tablespoon sugar. Have ready 6 approximately 4-inch wide cups or ramekins. Dip ladyfingers in coffee mixture and line cups or ramekins with a single layer. Depending on size of cups or ramekins
11. ladyfingers may need to be cut shorter with a serrated knife. Top with a layer of pumpkin mixture. Top with another layer of soaked ladyfingers and another layer of pumpkin mixture. Top each serving with a generous spoonful of the whipped cream and sprinkle with white chocolate. Serve immediately or refrigerate
12. covered
13. up to 1 day.