



## Tiramisu - Vegan

SERVES 6 TO 8

When I was very young, one of my favorite desserts was tiramisu. I loved the taste of the coffee, I loved that it was so creamy, I loved all its various layers. When I became vegan and realized I might never have tiramisu ever again, I was crushed—and vowed that someday I would figure out how to make it dairy free. So I did.

To make this tiramisu, you will need to buy either vegan ladyfingers or vegan vanilla cake (rather than the extra step of making them yourself, which, of course, you are welcome to do!).

4 cups raw, unsalted cashews

Two 14-ounce packs silken tofu, drained

1 cup plus 2 tablespoons agave syrup

3/4 cup refined coconut oil

1 cup unsweetened soy milk

1 tablespoon vanilla paste

1/2 teaspoon sea salt

## ESPRESSO

16 ounces brewed, cold espresso

2 tablespoons agave syrup

1/4 cup dark rum

## TIRAMISU

Ladyfingers or vanilla cake

1 tablespoon Dutch-processed cocoa powder for dusting

1 Make the cashew mascarpone: Soak the cashews in water for at least 4 hours. Drain and rinse them well before using.

2 In a high-speed blender, combine the cashews, silken tofu, agave syrup, coconut oil, soy milk, vanilla paste, and salt.

Blend until velvety smooth.

3 Transfer the mixture to a bowl and set aside in the refrigerator to solidify and cool to a temperature of 40°F.

4 In a medium bowl, whisk together the espresso, agave syrup, and rum.

5 Assemble the tiramisu: Layer the bottom of a 5 by 8-inch baking pan (at least 2 to 3 inches deep) with ladyfingers. Pour 1 cup of the espresso mixture over the ladyfingers to soak them completely. Add a 1-inch-thick layer of the mascarpone mixture (using espresso mixture over them and soak completely. Add a second 1-inch-thick layer of mascarpone. Smooth the surface.

6 Add another layer of ladyfingers and pour the remaining thick layer of the mascarpone (using espresso mixture over them and soak completely. Add a second 1-inch-thick layer of mascarpone. Smooth the surface.

7 Place the baking dish in the refrigerator to set for at least 4 hours before serving.

8 Top with cocoa powder to serve. Use a shaker or sifter for the cocoa powder so you can get an even cover without clumps.

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**About the Recipe:** When Tara Punzone was very young, one of her favorite desserts was tiramisu. She loved the taste of the coffee, creamy texture and all its various layers. When she became vegan and realized she might never have tiramisu ever again, she was crushed and vowed that someday she would figure out how to make it dairy free, and she is sharing this recipe with you. She suggested buying either vegan lady fingers or vegan vanilla cake and then adding all the yummy creamy filling and espresso. It's super easy and so yummy.