

Gluten Free Vanilla Rum Tiramisu

Recipe By *Esther Deutsch*

Whisk by Ami



Cooking and Prep:  3
h 25 m

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Whisk by Ami

Magazine

Cuisines: Italian

Ingredients (5)

Main ingredients

- 1 and 1/2 packages of gluten free (Passover) ladyfinger biscuits (approximately 54 pieces)
- 16 ounces **Kineret Non-dairy Whipped Topping**
- 1 package instant vanilla pudding
- 3/4 cup strong espresso

2 tablespoons gluten free dark rum

Start Cooking

Prepare the Tiramisu

1. Beat the whipped topping until it is firm and peaks form. Add the vanilla pudding and mix until evenly incorporated. Line a 9- x 13-inch pan with half of the ladyfingers.
2. Combine the coffee with the rum and divide into two portions. Pour one portion over the ladyfingers in the pan. Gently spread half of the topping mixture over this.
3. Now create another layer by repeating the lady fingers, coffee mixture, and topping.
4. Garnish with your topping of choice. You can use cocoa powder, chocolate curls. mini chocolate chips and strawberries.
5. Freeze overnight. Before serving, thaw for 15 minutes.

Tip:

For this recipe I prefer using the lady fingers from Biscuits Gardeil. You can garnish the tiramisu with strawberries, chocolate curls, cocoa powder, cinnamon or mini chocolate chips