

# Gluten Free Tiramisu Cheesecake

Recipe By Victoria Dwek



Cooking and Prep:  2  
h 10 m

Serves:  12

Contains: 

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Passover, Shavuot

**Diet:** Vegetarian, Pescetarian

**Source:** Whisk by Ami

Magazine

**Cuisines:** Italian

If I could have one complaint about cheesecake (possible?), I'd say that it's heavy. Cheesecake layered with light and airy Oberlander's Ladyfingers, though, is perfect! When biting into this one, my first thought was "Why haven't I made this before?" Thank you, Rebbetzin Joyce Semah, for our favorite cheesecake batter yet.

## Ingredients (7)

### Main ingredients

- about 24 Oberlander's Gluten Free Traditional Ladyfingers
- 1 cup strongly brewed coffee
- 2 (8-ounce) containers cream cheese
- 1 (16-ounce) container sour cream

3 eggs

1 cup sugar

1 teaspoon **Gefen Vanilla Extract**/sugar

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## Start Cooking

### Prepare the Tiramisu Cheesecake

1. Preheat oven to 350 degrees Fahrenheit. Grease and line a springform pan with Gefen Easy Baking Parchment Paper.
2. In the bowl of an electric mixer, combine cream cheese, sour cream, eggs, sugar, and vanilla.
3. Place the coffee in a shallow bowl. Dip the top side only of each ladyfinger in coffee and place in prepared springform pan until the entire bottom is lined with ladyfingers. Pour half of the cheesecake batter over ladyfingers to just cover. Arrange a second layer of coffee-dipped ladyfingers and top with remaining cheesecake batter. Bake for 45 minutes, until golden on top.
4. Turn off oven and leave cheesecake in the oven for an additional hour. Do not open the oven door. Let cool to room temperature before refrigerating. Keep refrigerated until ready to serve.