

# Passover Tiramisu (Gluten Free)

Recipe By *Esty Wolbe*



Cooking and Prep:  20  
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Serves:  10

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Source: Kosher.com

Exclusive

Cuisines: Italian

Many people like to cook everything before yontif so they can relax and enjoy the holiday and their families. This tiramisu recipe is perfect for that because you can prepare all the ingredients beforehand, and then you can assemble it on yontif without having to bake it at all. [Watch the video here.](#)

## Ingredients (8)

### Tiramisu

- 3 boxes gluten-free (Passover) ladyfinger cookies
- 2 cups boiling water
- 2 tablespoons instant coffee, regular or decaf
- 3 tablespoons sugar
- 1 teaspoon [Gefen Vanilla Extract](#)

16 ounces **Kineret Non-Dairy Whipped Topping**

1 package instant vanilla pudding mix

**Gefen Cocoa**, for dusting

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## Start Cooking

### Prepare the Topping

1. Beat the whip topping with the instant vanilla pudding mix until stiff.
2. In a separate bowl combine boiling water, coffee, sugar and vanilla.
3. Stir well to dissolve the coffee and sugar.

### Create the Layers

1. Prepare a serving dish and begin layering by briefly dunking each lady finger in the coffee mixture and placing it directly on the dish. Repeat until the first layer is complete.
2. Top with an even and smooth layer of the whipped topping mixture. Repeat with another layer of dunked lady fingers followed by another layer of topping.
3. Repeat as many times as desired, ending with a topping layer.

### To Serve

1. Dust the top with cocoa and serve immediately, refrigerate or freeze. All components may be prepared in advance and assembled just before serving.