

# Accessible Tiramisu (Gluten Free)

Recipe By Victoria Dwek



Cooking and Prep:  30  
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Serves:  18

Contains: 

Preference: Dairy

Difficulty: Medium

Occasion: Passover, Shavuot

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami

Magazine

## Ingredients (6)

### Main ingredients

- 2 (8-ounce) containers whipped cream cheese
- 1 (16 ounce) container sour cream
- 1 cup sugar
- 2 teaspoons vanilla
- 1 (7-ounce) package gluten-free (Passover) Ladyfinger cookies

1 cup espresso or strong coffee (I prefer the flavor of espresso)

## Start Cooking

### Prepare the Tiramisu

1. In the bowl of an electric mixer, combine cream cheese, sour cream, sugar, and vanilla. Whip until combined.
2. Chop ladyfingers into small pieces.
3. To assemble the tiramisu parfaits, pipe or spoon a cream layer on the bottom of each dessert glass. Cover with chopped ladyfingers. Spoon a teaspoon of espresso over the ladyfingers. Repeat, layering the cream with the ladyfingers and coffee. End with a cream layer and garnish with crushed coffee grounds.

#### Note:

These can be prepared the day before, or earlier in the day and refrigerated. Halve the recipe if you're serving a smaller crowd. Light cream cheese and light sour cream will work just as well if you'd like to reduce the calories in this dessert a bit.

Yield: 18 parfaits