

Pumpkin Tiramisu

Poetry & Pies

prep time: 15-20 minutes

bake time: 10 minutes (for the ladyfingers)

chill time: 2 hours

total time: 2 hours, 30 minutes

servings: 9-12



Ingredients

for the ladyfinger layer

- one batch [homemade ladyfingers](#) (or about 30 soft, store bought)
- 1 cup (240g) cool, filtered water
- 1 teaspoon (3g) good quality [instant espresso](#) or [instant coffee](#)*
- 2 tablespoons (16g) powdered sugar
- ½ teaspoon (1g) [pumpkin pie spice](#)
- 2 tablespoons (30g) coffee or pumpkin liqueur (can sub 1 teaspoon vanilla extract)

for the pumpkin mascarpone cream

- ¾ cup (180g) plain pumpkin puree
- ¾ cup plus 2 tablespoons (114g) powdered sugar, divided
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 teaspoon (3g) [pumpkin pie spice](#)
- 1 cup (227g) mascarpone cheese, room temperature
- ¾ cup (180g) heavy whipping cream, cold

Instructions

1. Make the ladyfingers ahead of time. They can be stored on the counter in an airtight container for 1-2 days or frozen in an airtight container for 1 month.
2. Prep the coffee soak. Mix the water and instant espresso in a medium, shallow bowl until well-blended. See note below* if using regular brewed coffee or an espresso machine. Add the powdered sugar, pumpkin pie spice, and liqueur or

vanilla. Stir well then set in the fridge so it fully dissolves while you make the filling.

3. Make the pumpkin cream. Stir together pumpkin, powdered sugar, vanilla, and pumpkin pie spice until well-combined. Add the mascarpone and stir just until combined (doing this in two steps prevents a grainy cream).
4. In a separate bowl, beat the heavy cream until soft peaks form. You want them to hold their shape a bit but still be a bit soft and floppy. The key is some shape but still shiny. If you're unsure, it's okay to go closer to stiff peaks, but as soon as the shine begins to disappear, stop mixing.
5. Fold the whipped cream into the pumpkin mixture until fully combined.
6. Layer the tiramisu. Have either an [8x8 pan](#), mini glass containers or mason jars, or a medium trifle bowl (or something of equivalent size) ready. Dip the ladyfingers one-by-one into the soak (very briefly—I just stick one side in then flip it in the bowl to get the other side wet then remove—all within about 1-2 seconds). Set in your pan or mini container. If using an 8x8 or equivalent sized pan/bowl, you'll use about $\frac{1}{2}$ of the ladyfingers on the bottom layer. You may need to break some in half to get one even layer. If using mini containers or mason jars, place about 1 to $1\frac{1}{2}$ ladyfingers on the bottom. It may not be perfectly covered, but that's okay.
7. Next, gently spoon $\frac{1}{2}$ of the mixture on top of the ladyfingers, spreading gently until even. If using mini containers, use a piping bag to pipe a swirl of pumpkin cream—the top of the cream should only reach about $\frac{1}{3}$ of the way up the side (unless using a very short container—then go for about $\frac{1}{2}$ of the way up).
8. Repeat this process, using the remaining cookies and cream (unless using jars tall enough to create 3 layers).
9. Refrigerate at least 2 hours, to set the cream and let everything come together. This ensures a clean slice/serving.
10. Dust with a light sprinkle of cinnamon (I use my [small fine mesh sieve](#) for this).

Enjoy!

Store in an airtight container.

**Note: you can sub double strength coffee poured over ice (to instantly cool it—you don't want hot coffee that's just been left out until cooled). You can also pour about 2-3 shots of strong espresso over ice and add cold water (basically making an iced Americano), until you*

have about 1 cup of cold espresso. The key is not having any bits of ice left, because they will make dipping the cookies difficult.