

Chocolate Brownie Tiramisu

Chocolate Brownie Tiramisu was born from a craving for something bold and comforting-something that reminds you of abuela's kitchen and late nights in Brooklyn. I never trained in a fancy culinary school. Instead, I learned from family, trial and error, and a deep love for layering flavors with heart.

This recipe combines the rich, fudgy comfort of a classic brownie with the creamy, airy lift of tiramisu, all baked into one pan. It is made for home cooks who want a touch of nostalgia alongside plenty of chocolate. Believe me, this is the kind of dessert you will remember and want to share with your people.

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Chocolate Brownie Tiramisu – Where Old School Meets Indulgence

How Chocolate Brownie Tiramisu Became My Go-To Dessert

When I first imagined this chocolate brownie tiramisu, I wanted to blend two worlds, The rich, fudgy heart of a Brooklyn brownie and the smooth, creamy elegance of tiramisu. For me, brownies have always been quick comfort food, Easy to whip up and perfect for those moments when you need a

little pick-me-up.

Tiramisu, on the other hand, was special, Reserved for family gatherings and made with patience and love, just like abuela used to prepare in her Bronx kitchen.

Bringing these two together creates a dessert that is rich, bold, and unforgettable. I never went to culinary school, but I quickly realized that the best recipes come from working with your hands and cooking from the heart. This dessert is more than just a treat. It is a story served on a plate.. It begins with melting dark chocolate and finishes with a dusting of cocoa powder, with every bite revealing a little more about my roots.

If you enjoy experimenting with flavors but still want something grounded in comfort, this chocolate brownie tiramisu will satisfy every craving. And if you want a lighter twist on tiramisu, my [Strawberry Tiramisu Recipe](#) offers a fresh burst of brightness for your dessert table.

There is something irresistible about a pan of chocolate brownie tiramisu cooling on the counter. The combination of chocolate, coffee, and cream captures pure joy in every bite. Stay with me and I will guide you to make this your new signature dessert.

Slice of Chocolate Brownie Tiramisu dusted with cocoa powder on a plate

Chocolate Brownie Tiramisu: Epic 3-Layer Dessert Recipe

No reviews

- Author: [Aaron recipes](#)
- Total Time: [2 hours 25 minutes](#)
- Yield: [9 squares 1x](#)
- Diet: [Vegetarian](#)

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Description

Chocolate brownie tiramisu is a bold twist on a classic Italian dessert. Layers of rich fudgy brownie, espresso-soaked ladyfingers, and mascarpone cream create an unforgettable treat.

Ingredients

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Scale

1x2x3x

- ☐ Brownies
 - ☐ 100 g dark or semi-sweet chocolate, finely chopped
 - ☐ 50 g natural cocoa powder
 - ☐ 230 g unsalted butter, roughly cubed
 - ☐ 4 large eggs, room temperature
 - ☐ 150 g granulated sugar
 - ☐ 100 g brown sugar
 - ☐ 100 g all-purpose flour
 - ☐ Mascarpone Cream
 - ☐ 250 g mascarpone cheese, cold
 - ☐ 200 g whipping cream, cold
 - ☐ 50 g powdered sugar
 - ☐ ½ teaspoon vanilla extract
 - ☐ Ladyfinger Soak
 - ☐ 2 teaspoons espresso powder
 - ☐ 150 g hot water
 - ☐ 1 tablespoon coffee liqueur or dark rum (optional)
 - ☐ 12 ladyfingers
 - ☐ Topping
 - ☐ 1 tablespoon cocoa powder, for dusting
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat oven to 350°F. Line a 9×9? baking pan with parchment paper.
2. Add chopped chocolate and cocoa powder to a bowl.

3. Brown the butter in a small pan until nutty and golden. Pour over the chocolate mixture. Let sit 3 minutes, then stir until melted.
4. In a large bowl, whisk eggs, granulated sugar, and brown sugar until well combined. Stream in the chocolate-butter mixture, whisking constantly.
5. Fold in the flour gently. Do not overmix.
6. Spread the batter in the pan and bake for 28–30 minutes. Cool completely.
7. Beat mascarpone cheese with a mixer until smooth. Add whipping cream, powdered sugar, and vanilla; beat until thick and creamy.
8. Stir together espresso powder, hot water, and coffee liqueur in a shallow bowl.
9. Dip each ladyfinger briefly in the espresso soak and place in rows on the cooled brownie.
10. Spread mascarpone cream evenly over ladyfingers.
11. Chill in the fridge for at least 1 hour.
12. Dust with cocoa powder before slicing and serving.

Notes

Let brownies cool before topping to prevent the mascarpone from melting.

Briefly dip ladyfingers—do not soak or they will become mushy.

Chilling is essential for the perfect texture and flavor.

Brownie base can be made a day ahead for convenience.

- Prep Time: 45 minutes
- Cook Time: 40 minutes
- Category: Dessert
- Method: Baking, Layering, Chilling
- Cuisine: American, Italian Fusion

Nutrition

- **Serving Size:** 1 square
- **Calories:** 721
- **Sugar:** 37g
- **Sodium:** 82mg
- **Fat:** 50g
- **Saturated Fat:** 30g
- **Unsaturated Fat:** 12g
- **Trans Fat:** 1g

- **Carbohydrates:** 61g
- **Fiber:** 4g
- **Protein:** 10g
- **Cholesterol:** 213mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Building the Chocolate Brownie Tiramisu Foundation

Creating a Brownie Layer That Stands Out

The foundation of any great chocolate brownie tiramisu is the first deeply chocolatey layer. For me, it begins by browning butter until it develops a nutty aroma just like abuela's stovetop magic, then pouring it over chopped chocolate and cocoa powder.

That scent is pure nostalgia. The secret to a memorable chocolate brownie tiramisu is making sure the brownie is rich, fudgy, and sturdy enough to support all that mascarpone cream.

Start by mixing the eggs and sugars until light and glossy. Slowly pour in the melted chocolate and butter, then gently fold in the flour. Take care not to overmix, or you'll lose that signature texture. Bake until just set, with the center still slightly gooey. As the brownie cools, you will see why this chocolate brownie tiramisu recipe stands apart. For those wanting an adventurous twist, my [Matcha Tiramisu](#) offers a green tea take on tradition.

Ingredients for Chocolate Brownie Tiramisu including cocoa, butter, flour, eggs, and mascarpone

Letting the Brownie Speak

While the brownie cools, you are halfway to greatness. This stage demands patience. The warm brownie base will soak up every drop of espresso from the ladyfingers later on. A perfect chocolate brownie tiramisu balances intense chocolate flavor with just the right structure. If the brownies are too soft, they disappear. If it's too dense, you lose that light, airy texture that makes tiramisu special. This recipe gets it right, Trust the process.

Tiramisu Layers – Bringing the Cream and Coffee Home

Layering Flavor in Chocolate Brownie Tiramisu

Now comes the most rewarding part, Building the creamy, coffee-soaked layers. I whip cold mascarpone with cream and powdered sugar until thick and lightly sweetened. This creates a perfect bridge between the rich brownie and bold espresso. The mascarpone cream should be smooth but with enough body to hold the ladyfingers and soak in those flavors.

The ladyfinger soak consists of strong espresso with a hint of coffee liqueur for a subtle edge if you like. Dip each ladyfinger just long enough to absorb but not become soggy, then layer them on top

of the brownie base. This step is critical in a great chocolate brownie tiramisu. Finish with a generous layer of cream, smoothing it evenly to the edges.

If you enjoy global flavor blends and bold coffee, my [Dubai Chocolate Tiramisu Recipe](#) offers a dramatic and spicy alternative.

Cream, Coffee, and Chocolate: The Soul of the Dessert

What makes this chocolate brownie tiramisu special is how every element enhances the others. The brownies act as the anchor, the ladyfingers bring tradition, and the cream is the heartbeat. Each layer matters. Build them with care, and you will create a dessert that tells your story in every bite.

The Chill – Setting Your Chocolate Brownie Tiramisu for Success

Why Patience Makes the Best Chocolate Brownie Tiramisu

A chocolate brownie tiramisu truly rewards patience with every indulgent bite. After layering your rich brownie base, coffee-soaked ladyfingers, and light mascarpone cream, it can be tempting to dig in immediately. However, giving your dessert at least an hour in the fridge is essential. Letting it rest allows the flavors to blend, the cream to set, and the ladyfingers to soften perfectly. It's this time in the fridge that transforms the dessert from simply good to truly unforgettable.

The transformation in the fridge is what elevates this dessert from good to unforgettable. The tiramisu becomes sliceable, the espresso seeps into the brownie, and every element blends perfectly in flavor and texture.

Letting Your Dessert Rest with Purpose

There is something almost magical about watching chocolate brownie tiramisu chill, knowing the flavors are coming together beneath the layer of cocoa powder. The anticipation is part of the experience. During this time, the mascarpone develops richness, the coffee deepens its presence in every layer, and even the chocolate mellows and harmonizes. I often remind my students and guests that the best things in life require time.

Multiple Chocolate Brownie Tiramisu bars arranged on a tray

So as your tiramisu chills, enjoy the anticipation and look forward to that first slice. This step is more than patience; it builds depth and makes the first bite truly memorable. If you enjoy desserts that improve with time, my [Tiramisu Recipe Lemon](#) is another classic that benefits from patience and rewards with every bite.

Finishing Touches – Serving Chocolate Brownie Tiramisu Like a Pro

Presentation Transforms Your Chocolate Brownie Tiramisu

Presentation can elevate chocolate brownie tiramisu from a simple dessert to the star of your table. Once fully chilled, carefully lift the dessert from the pan using the parchment paper. Transfer it to a cutting board and slice with a long sharp knife for clean precise pieces. Each slice should reveal beautiful layers fudgy brownie coffee-soaked ladyfingers and creamy mascarpone.

For an added touch I dust the top with cocoa powder and sometimes garnish with chocolate curls or a sprinkle of grated espresso bean for aroma. These finishing details show guests the care and love that went into making this dessert.

Sharing Chocolate Brownie Tiramisu with Heart

Every time you serve chocolate brownie tiramisu you share more than just a dessert. You're offering a taste of your journey, Your passion for bold flavors, family gatherings, Brooklyn nights, and memories of abuela's kitchen. Whether it is a casual weekend or a special occasion this dessert brings people together.

Serve each slice with a smile and a story to share. For those looking to explore more creative layered desserts my [Tiramisu Crepe Cake](#) offers a unique twist that brings warmth and imagination to your table.

What Makes Chocolate Brownie Tiramisu Unforgettable

Bold Flavors That Tell a Story

Chocolate brownie tiramisu stands out by embracing richness without restraint. Its brownie base is deeply chocolatey, embodying the comfort of Brooklyn's late-night cravings. Espresso-soaked ladyfingers add that classic tiramisu touch by layering gentle bitterness and subtle sweetness on top of the fudgy brownie.

The mascarpone cream brings everything together, creating a blend that is lush and perfectly balanced. Every bite is a celebration of contrast and harmony. It is bold and familiar at once, offering a taste you simply cannot find in store-bought desserts.

Partially eaten Chocolate Brownie Tiramisu on a plate with a gold fork

Every Layer Matters in Chocolate Brownie Tiramisu

This dessert is not about tossing ingredients together. It is about building flavor with intention and care. The intensity of the brownie, the softness of the ladyfingers, and the silkiness of the mascarpone cream all rely on balance.

Using quality chocolate, fresh eggs, and real espresso lets each component shine. That is what transforms this chocolate brownie tiramisu into a memory worth sharing. For another dessert that unfolds with every bite and celebrates layers, try my [Chocolate Raspberry Torte Cake](#). It delivers big flavor and nostalgia right to your kitchen.

Making Chocolate Brownie Tiramisu Your Signature Dessert

Easy to Adapt, Always a Crowd-Pleaser

One of the best things about chocolate brownie tiramisu is how easy it is to make your own. Want to go extra chocolatey? Toss some chocolate chips into the batter. Prefer a lighter coffee note? Use less espresso or leave out the coffee liqueur.

You can even swap in your favorite gluten-free flour. This recipe was made for real home cooks who want big results without fuss. Chocolate brownie tiramisu fits perfectly for birthdays, holidays, potlucks, or those late nights when you need a little something special. Once you make it, you'll keep coming back to it.

Chocolate Brownie Tiramisu Leaves a Lasting Impression

Whenever I bring this dessert to a dinner or pop-up, I watch faces light up. People ask for seconds and the recipe more than once.

That is the sign of a true crowd-pleaser. The blend of chocolate, coffee, and creamy layers simply comes together perfectly. If you want another homemade treat that stays in people's memories, check out my [Carrot Cake Cookies Recipe](#). Easy to make, full of heart, and always gone by the end of the night.

Chocolate Brownie Tiramisu-Serving, Storing, and Reinventing

How to Serve Chocolate Brownie Tiramisu for Any Occasion

One of the best things about chocolate brownie tiramisu is how versatile it is at the table. Serve it chilled as the centerpiece for dinner parties or cut generous squares for laid-back family nights. The layers always catch eyes and start conversations, especially when guests see that rich chocolate base topped with creamy mascarpone.

Presentation counts, Dust with extra cocoa powder or sprinkle some chocolate curls right before serving. For smaller groups, try serving it in individual glasses or jars. This keeps the layers neat and makes for a fun, grab-and-go dessert people won't forget.

Storing and Reinventing Chocolate Brownie Tiramisu

Storing your chocolate brownie tiramisu properly means you can enjoy it for days. Keep it tightly covered in the fridge to stay fresh for up to three days without losing its texture. The flavor even improves after a night as the layers meld. Leftovers? Layer small pieces with fresh fruit or whipped cream in a parfait glass for a tasty treat.

It is a fresh take that mixes your love for bold and creative desserts. For more ways to transform leftovers or whip up brunch treats, check out my [mini pancakes recipe](#). Whether repurposing or starting fresh, my dessert recipes are all about making every bite count.

Conclusion: Chocolate Brownie Tiramisu-Join the Dessert Revolution

Chocolate brownie tiramisu is more than just a dessert, It is a story in every slice. It pays tribute to the bold, homegrown sweets that fill my kitchen and this blog. This recipe combines the fudgy

comfort of a brownie with the creamy sophistication of tiramisu, making it a perfect pick for anyone exploring my dessert recipes for something that truly stands out.

Angled view of Chocolate Brownie Tiramisu squares stacked together

On this blog, the dessert recipes section is where tradition meets experimentation. Each new recipe builds on memories of family gatherings and lively Brooklyn nights. Whether you are here for classic bakes, layered treats, or desserts that blur the lines between the two, you will always find inspiration in the [dessert recipes collection](#).

So grab a slice, check out my other favorite desserts, and remember: every recipe you try here is an invitation to make your own memories-one delicious, soulful bite at a time.

For more recipes, Please follow me on [Pinterest](#).

FAQ About Chocolate Brownie Tiramisu

What is a tiramisu brownie?

A tiramisu brownie is a next-level dessert that brings together everything you love about a classic brownie and classic tiramisu. Instead of a simple cake, this chocolate brownie tiramisu starts with a dense, fudgy brownie, then gets topped with espresso-soaked ladyfingers and a generous layer of creamy mascarpone. It's a recipe built for chocolate lovers who want a dessert with real personality-bold, sweet, and impossible to forget.

What's so good about tiramisu?

Tiramisu stands out because every bite hits you with contrast. It's creamy, a little boozy, and full of deep coffee notes. Add a brownie layer to the mix, and you get a chocolate brownie tiramisu that balances richness and lightness perfectly. I love how the flavors develop after chilling. Much like the recipes I share all over this blog, it's comfort food designed for sharing.

Why are they called brownies dessert?

Brownies have always been about comfort and simplicity, Just the right balance between cake and fudge. They're called brownies because of their deep chocolate color and classic square shape. For this chocolate brownie tiramisu, the brownie base turns a traditional Italian treat into something new and uniquely satisfying, right at home on a dessert-focused blog like this.

Do tiramisu brownies need to be refrigerated?

Yes, you definitely want to refrigerate chocolate brownie tiramisu. Chilling is what sets the mascarpone cream and gives the flavors time to blend, resulting in the perfect texture. This dessert holds up well in the fridge for a couple of days, making it ideal for make-ahead gatherings or late-

night cravings. All the best desserts from this blog, like this one, taste even better the next day.

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