

Strawberry Tiramisu Recipe?

Strawberry tiramisu recipe is my secret for something that feels both fresh and indulgent. This egg-free version still delivers all the classic layers of creamy, fruity goodness that make tiramisu so irresistible. It begins with ladyfingers gently soaked in strawberry juice and ends under a cloud of smooth mascarpone cream, finished with juicy, fresh-sliced berries.

I grew up surrounded by desserts that brought people together, and this one continues that tradition. It's perfect for summer cookouts, backyard barbecues, or quiet nights at home. Every spoonful tastes like a burst of strawberry sunshine, light, satisfying, and uplifting. Best of all, it's surprisingly simple: just soak, chill, slice, and serve. No fuss, just joy.

Table of Contents

Table of Contents

- [A Dessert Rooted in Memory and Flavor](#)
- [From Pantry to Perfection with a Few Simple Steps](#)
- [Flavor First, Fuss Last](#)
- [When Everyday Ingredients Create Magic](#)
- [Strawberry Tiramisu Recipe Where Texture Is the Story](#)
- [A Dessert That Feels as Good as It Tastes](#)
- [Built on Patience, Not Pressure](#)
- [Strawberry Tiramisu Recipe Great for Make Ahead Desserts and Gatherings](#)
- [Strawberry Tiramisu Recipe Comfort Food with a Twist of Joy](#)
- [An Ideal Dessert That's Light but Flavorful](#)
- [Light Enough for Summer, Rich Enough for Memory](#)
- [A Cool Strawberry Tiramisu Recipe Finish That Speaks for Itself](#)
- [A Celebration of Real Ingredients and Rhythm](#)
- [No Fuss, Just Strawberry Tiramisu Recipe Flavor](#)
- [Frequently Asked Questions About Strawberry Tiramisu Recipe](#)
- [What is the secret to a good strawberry tiramisu recipe?](#)
- [Can I put strawberries in tiramisu?](#)
- [What not to do when making strawberry tiramisu?](#)
- [What are ladyfingers soaked in for strawberry tiramisu?](#)

Strawberry Tiramisu Recipe That Feels Like Summer in a Dish

A Dessert Rooted in Memory and Flavor

Strawberry tiramisu recipe brings together my love of fresh ingredients and nostalgic layering desserts. While my abuela never made tiramisu, she had a knack for turning fruit into something soulful. This dessert follows that spirit. Instead of coffee and cocoa, we use strawberry jam and

balsamic-soaked ladyfingers. The flavor surprises and comforts, sweet, slightly tangy, and undeniably smooth.

The process feels comforting, too. Whipping mascarpone and cream into a thick, rich base. Dipping each ladyfinger into a jammy bath that smells like summer fruit. Layering everything with care. It doesn't ask for perfection, Just a bit of attention and a whole lot of heart. That is exactly what makes it unforgettable.

From Pantry to Perfection with a Few Simple Steps

No fancy tools or obscure ingredients are needed. A hand mixer, a couple of bowls, and some patience for a proper chill in the fridge handle most of the work. Overnight, the strawberry flavor deepens, filling each layer with luscious jammy sweetness.

This dish always surprises people. They anticipate something rich and heavy, but what they get is fresh, creamy, and unexpectedly bright. I love pairing it with my bakery style blueberry muffins to create a brunch spread that is as beautiful as it is delicious. The muffins bring soft crumb while the tiramisu delivers cool cream. Together they offer a seamless flow of flavor that feels effortless and full of heart.

Best of all, there is no better way to bring summer into your home, even when the sky is grey.

Slice of Strawberry Tiramisu recipe topped with fresh strawberries and blueberries

Strawberry Tiramisu Recipe – Light, Creamy & Irresistible

No reviews

- Author: [Aaron recipes](#)
- Total Time: [8 hours 15 minutes](#)
- Yield: [4 servings 1x](#)
- Diet: [Vegetarian](#)

[Print Recipe](#)

[Pin Recipe](#)

Description

This strawberry tiramisu recipe blends mascarpone, strawberry jam, and sliced berries into a light, no-bake dessert. Creamy, fruity, and perfect for gatherings or a cozy evening treat.

Ingredients

Copy to clipboard

Scale [1x](#) [2x](#) [3x](#)

- ☐ 1/3 cup strawberry jam
 - ☐ 1/4 cup water (or prosecco)
 - ☐ 1/2 tsp balsamic vinegar (or lemon juice)
 - ☐ 1/2 cup heavy whipping cream
 - ☐ 1 cup mascarpone cheese
 - ☐ 1/2 cup confectioners' sugar
 - ☐ 1/2 tsp vanilla extract
 - ☐ 2 cups sliced strawberries (1 pint)
 - ☐ 24 ladyfingers
 - ☐ Cook Mode Prevent your screen from going dark
-

Instructions

1. In a medium bowl, combine mascarpone cheese, cream, sugar, and vanilla extract. Beat on medium-high speed until smooth and thickened, about 1 to 1 1/2 minutes.
2. In a small bowl, mix strawberry jam, water, and balsamic vinegar or lemon juice. Stir until smooth.
3. Quickly dip each ladyfinger into the strawberry mixture. Do not soak. Line the bottom of an 8×8-inch baking dish with dipped ladyfingers.
4. Spread half of the mascarpone mixture over the ladyfingers. Add half of the sliced strawberries on top.
5. Repeat with the remaining dipped ladyfingers, mascarpone cream, and strawberries.
6. Cover and chill in the fridge for at least 8 hours or overnight before serving.

Notes

Do not oversoak the ladyfingers or the layers may become mushy.

For a richer flavor, substitute prosecco for the water in the strawberry soak.

Can be made a day ahead and keeps well in the fridge for up to 3 days.

- Prep Time: 15 minutes
- Cook Time: 0 minutes
- Category: Dessert
- Method: No-Bake
- Cuisine: Italian

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 506
- **Sugar:** 21g
- **Sodium:** 100mg
- **Fat:** 28g
- **Saturated Fat:** 17g
- **Unsaturated Fat:** 8g
- **Trans Fat:** 0g
- **Carbohydrates:** 54g
- **Fiber:** 2g
- **Protein:** 8g
- **Cholesterol:** 162mg

Did you make this recipe?

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

Strawberry Tiramisu Recipe That Celebrates Simplicity

Flavor First, Fuss Last

One of the things I love about this strawberry tiramisu recipe is that it lets ingredients shine without needing complicated techniques. You start with mascarpone, cream, and powdered sugar. Rich, smooth, and softly sweet. When you fold them together, the texture is cloudlike and indulgent, yet still balanced. I always tell my class students, the key is not to overwhip. Stop when you see gentle peaks and a creamy swirl. That texture will cradle the fruit and soften the ladyfingers without feeling too dense.

The real secret, though, lies in the strawberry soak. That mixture of jam, water, and a touch of balsamic? It brings unexpected depth. The vinegar sharpens the strawberry's sweetness, like a squeeze of lemon does to a ripe peach. Dip the ladyfingers quickly and layer with care. They should be moist but still hold shape. What you get is a clean flavor line that moves from fruity to creamy with every bite.

Ladyfingers, strawberries, mascarpone, jam, and cream laid out for strawberry tiramisu

When Everyday Ingredients Create Magic

You do not need a pantry full of rare ingredients to make a dessert that impresses. This recipe proves that thoughtful layering can turn everyday staples into a standout dish. When I want to create a fuller brunch table, I pair it with my no bake lemon bars for a bright citrusy complement. That combination of cool strawberries and tangy lemon feels like a backyard party waiting to happen.

Strawberry tiramisu recipe is about trusting your senses, not just your timer. Feel the texture. Smell the strawberries. Taste the cream. It's a dessert you build with intention, and it rewards you with a dish that's as refreshing as it is comforting.

Strawberry Tiramisu Recipe That Layers Flavor and Feeling

Strawberry Tiramisu Recipe Where Texture Is the Story

Every great strawberry tiramisu recipe tells its story through texture. I love that first forkful. When the soaked ladyfingers give way to velvety mascarpone and cool slices of fresh strawberries. You taste the softness, then the richness, then the bright fruit. It is a dessert that doesn't hit all at once, but opens up with each bite. That is the kind of rhythm I learned watching my abuela cook. She didn't rush flavor. She built it with quiet confidence.

Each layer of this strawberry tiramisu recipe has its purpose. The bottom holds structure. The middle brings creaminess. The top gets all that fresh fruit. And as it rests in the fridge, those layers meld together into a perfectly unified dessert. That rest time is essential. It allows everything to merge into a single harmony of flavor.

A Dessert That Feels as Good as It Tastes

There is something about strawberry desserts that just feels joyful. This tiramisu doesn't shout. It hums. It is gentle, a little indulgent, and always comforting. I especially enjoy serving it after a rich meal when guests want something sweet but not overwhelming.

Uncut strawberry tiramisu in glass baking dish topped with sliced strawberries and blueberries

For contrast, I love pairing it with my [moist Biscoff cookie butter pound cake](#). That deep spiced sweetness next to the cool strawberry layers creates a dessert table that feels curated without being complicated. Both dishes come from the same place. Simple ingredients, handled with care.

The strawberry tiramisu recipe proves you don't need fancy tools or trendy techniques. Just good flavor, good balance, and a little time. When dessert feels personal, it always tastes better.

Strawberry Tiramisu Recipe That Gets Better with Time

Built on Patience, Not Pressure

One of my favorite things about this strawberry tiramisu recipe is how it rewards patience. It is not a dessert you rush. Layer the mascarpone cream, jam-soaked ladyfingers, and fresh strawberries, then cover and refrigerate overnight to let the flavors come together. That fridge time softens the biscuits and enriches the strawberry flavor, transforming a few simple ingredients into something elegant and luxurious.

This recipe reminds me of Sundays in my abuela's Bronx kitchen. She believed in dishes that sat, relaxed, and deepened in flavor. This strawberry tiramisu carries that same spirit and it asks you to prepare it with care, then step back and trust in time.

Strawberry Tiramisu Recipe Great for Make Ahead Desserts and Gatherings

This recipe really shines when served to a group. Chilled overnight, it slices beautifully and holds its layers firmly. Whether you are preparing for brunch, dinner, or a baby shower, it brings a soft elegance and ease. Pairing it with my [Cadbury mini egg ice cream](#) adds a playful contrast, Warm then cold, creamy then jammy. That elegant contrast is easy to prep ahead.

When food feels this personal, it brings something special to the table. That is the heart of this strawberry tiramisu recipe, a little slow, thoughtful indulgence that lingers long after the last spoonful.

Strawberry Tiramisu Recipe That's Built for Sharing

Strawberry Tiramisu Recipe Comfort Food with a Twist of Joy

There's a reason this strawberry tiramisu stays in my regular rotation, It simply sparks joy. With jam-soaked ladyfingers, airy mascarpone, and fresh strawberry slices, every layer feels like a love letter to summer. It lands somewhere between sweet, refreshing, and deeply comforting. That makes it perfect for sharing.

I have brought it to potlucks, gifted it, even taught it in online classes, Everyone asks for the recipe. It checks all the boxes: easy to make, beautiful to serve, and satisfying to eat.

An Ideal Dessert That's Light but Flavorful

What truly sets this recipe apart is its sense of balance. No need for chocolate drizzles or whimsy- just soft ladyfingers, creamy filling, and jammy strawberries doing the work. It feels light yet full of personality.

Slice of strawberry tiramisu on plate with fork and whole berries

To round out a dessert table, I often add my [angel food cake shortcake](#). The vanilla sponge and whipped cream pair beautifully with strawberry tiramisu, creating a seasonal spread that feels heartfelt and perfectly balanced.

Food like this is not just indulgent, It tells a story. When served with intention, it transforms into something more than just dessert. It becomes a moment of connection.

Strawberry Tiramisu Recipe That Layers More Than Flavor

Light Enough for Summer, Rich Enough for Memory

This strawberry tiramisu recipe weaves together layers of cream, jam, and texture into a beautifully balanced harmony. What I love most is how it stays light, never too heavy, while offering nuanced taste. First comes the sweet, slightly tangy strawberries, fresh and joyful. Then the smooth mascarpone ties everything together. It takes me back to summer Sundays, when fruit took center

stage and every bite was made with care.

Building layers in this dessert isn't just about presentation. It's about rhythm. Whip the mascarpone to soft peaks, swirl jam with a splash of vinegar or lemon, and briefly dip the ladyfingers. These steps matter. That rhythm turns humble ingredients into something unexpectedly refined.

I love pairing this dessert with my [matcha tiramisu](#). The earthy matcha brings calm contrast. For texture and a touch of surprise, I pair it with black sesame Rice Krispies for that nutty crunch. Together, these three desserts form a spread that feels both thoughtful and vibrant. Their flavors complement one another, each adding its own voice without overwhelming the table.

A Cool Strawberry Tiramisu Recipe Finish That Speaks for Itself

When strawberry tiramisu has time to chill, its flavors blossom. Time in the fridge helps jam meld into the ladyfingers while the cream sets just enough. The strawberries shine, and each layer cuts clean, tasting as lovely as it looks.

This dessert is perfect for brunch, dinner parties, or quiet evenings. Its simplicity is its beauty. A few quality ingredients, a little care, and some patience create a strawberry tiramisu recipe that feels homemade and impressive in equal parts.

Strawberry Tiramisu Recipe That Turns Simple Into Stunning

A Celebration of Real Ingredients and Rhythm

This strawberry tiramisu recipe proves that elegance doesn't require complexity. Each component has purpose. Mascarpone offers richness, cream brings soft structure, jam adds depth, and ladyfingers give you a base that holds it all together. I always remind my students, "Let your ingredients shine." When you respect them, flavor builds naturally.

Gently folding the whipped cream, briefly dipping the ladyfingers, and layering sliced strawberries creates something memorable. It's a process that feels calming and intentional. Pantry staples turn into a dessert that looks and tastes like it belongs at a celebration.

For depth, I serve this alongside my [Biscoff cookie butter pound cake](#). Its spiced sweetness complements the fruit-forward brightness of tiramisu. Add bakery-style blueberry muffins for variety. The contrast in color and texture makes the dessert table feel seasonal and curated.

No Fuss, Just Strawberry Tiramisu Recipe Flavor

What sets this strawberry tiramisu recipe apart is how easy it is. You don't need special tools, fancy techniques, or a long prep time. Make it ahead, chill it, and serve something guests will remember. It doesn't need extra toppings or sugary extras. Its simplicity delivers the wow factor.

This recipe reflects how I learned to cook: with focus, care, and heart. Whether you serve it for guests or just for yourself, it brings comfort in the most genuine way. It's a dish that feels personal and polished, with every spoonful offering soft fruit, cool cream, and a little taste of joy.

Close-up of strawberry tiramisu slice with whole berries on top

Conclusion

Strawberry tiramisu is a celebration of flavor, memory, and simplicity. This strawberry tiramisu recipe brings together layers of soft mascarpone cream, juicy strawberries, and jam-soaked ladyfingers to create a dessert that feels as beautiful as it tastes. It takes me back to summer fruit bowls in my abuela's Bronx kitchen, Where the magic was always in the layering and the care behind it.

What makes this dish stand out is how approachable it is. No complicated steps, no special tools- just thoughtful ingredients and attention. It is the kind of recipe that fits every table. Whether you are serving a casual brunch or treating yourself on a cozy evening, strawberry tiramisu delivers brightness, balance, and comfort.

Pair it with my angel food cake shortcake or Biscoff pound cake for a dessert spread that feels curated and heartfelt. This is a dish that invites sharing, sparks reflection, and encourages second helpings. And like the best recipes, it only deepens in flavor with time, Building small moments into lasting memories.

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

Frequently Asked Questions About Strawberry Tiramisu Recipe

What is the secret to a good strawberry tiramisu recipe?

The secret to a good strawberry tiramisu recipe lies in three things: fresh ingredients, proper layering, and time. Use ripe strawberries, high-quality mascarpone, and don't rush the soak for the ladyfingers, Just enough to coat without going soggy. Letting it chill overnight is key. That time allows the mascarpone cream to firm up and the strawberry flavor to soak in. The result is a strawberry tiramisu recipe that cuts clean and tastes beautifully balanced, with sweet, creamy, and fruity layers in perfect harmony.

Can I put strawberries in tiramisu?

Absolutely, and that's what makes a strawberry tiramisu recipe so unique. Instead of coffee and cocoa, strawberries add freshness and lightness. Their natural sweetness and acidity pair beautifully with the mascarpone cream. Layer them fresh between the mascarpone and the soaked ladyfingers for contrast in flavor and texture. The strawberries not only make the tiramisu feel seasonal, but also give it a bright pop of color and a juicy bite that makes each spoonful irresistible. It's a fresh take on a classic dessert.

What not to do when making strawberry tiramisu?

The biggest mistake in a strawberry tiramisu recipe is over-soaking the ladyfingers. You want them coated, not soggy. A quick dip in the jam-water mixture is enough. Another thing to avoid is over-whipping the mascarpone mixture, It should be soft and creamy, not stiff. Also, don't skip the resting time. Strawberry tiramisu gets better with hours in the fridge. It's a dish that rewards

patience. Lastly, make sure your strawberries are ripe. Bland fruit will mute the entire flavor experience of your dessert.

What are ladyfingers soaked in for strawberry tiramisu?

In this strawberry tiramisu recipe, ladyfingers are soaked in a mixture of strawberry jam, water or prosecco, and a splash of balsamic vinegar or lemon juice. This soak is sweet with a slight tang, designed to complement the creamy mascarpone layers. The jam adds concentrated strawberry flavor, while the vinegar balances it with acidity. This blend is what gives the strawberry tiramisu its signature depth. Make sure to dip each ladyfinger briefly, just enough to coat, so they keep their structure for perfect layering.

Generated by Aaron Recipes