

Tiramisu Blondies So Good It Feels Illegal

Tiramisu blondies bring together bold coffee flavor and creamy mascarpone frosting in a handheld tiramisu dessert that is rich, satisfying, and easy to make. This twist on the classic Italian treat is everything I love, Comforting, layered, and full of soul.

I am Aaron, a Brooklyn based chef who learned to cook in my abuela's Bronx kitchen, not in culinary school. At Aaron Recipes, I help home cooks turn everyday ingredients into something unforgettable.

If you want a dessert bar that offers rich espresso flavor and classic sweetness, this is the one.

What are tiramisu blondies made of ?

Tiramisu blondies are dessert bars made with a chewy espresso blondie base, soaked in coffee syrup, and topped with whipped mascarpone cream. They blend the bold coffee flavors of tiramisu with the soft texture of buttery blondies, creating a perfect handheld version of the classic Italian dessert.

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The Origin Story of Tiramisu Blondies

Where Coffee Meets Blondie: A New Classic

The idea for tiramisu blondies came to me during a virtual dessert class when someone asked, “Can tiramisu be made as bars?” That question sparked a new take on the classic dessert. What if you kept the creamy, coffee-soaked essence of tiramisu but delivered it in a chewy, sliceable bar? These tiramisu blondies are the answer. Bold, layered, and full of soul.

It starts with a rich espresso blondie base. It is chewy, slightly dense, and flavored with espresso powder to reflect tiramisu’s signature kick. The bars are soaked in coffee syrup while still warm, just like ladyfingers in the traditional version. Next, spread on a thick layer of creamy mascarpone topping for a luxurious finish in every bite.

This handheld twist is a dessert bar that travels well, cuts cleanly, and looks beautiful on any dessert tray. If you have tried my strawberry tiramisu dessert, you will see how tiramisu flavors can be adapted in creative ways. But tiramisu blondies are something different. A firm and elegant treat that holds its own.

Blondies But Make Them Italian

Traditional tiramisu is soft and dreamy, but it is not exactly portable. That is where tiramisu blondies make their mark. With a structured base and a smooth topping, they hold their shape without losing that soft interior texture. The blend of brown sugar and espresso creates rich depth, while the mascarpone cream adds contrast and balance.

What makes tiramisu blondies so irresistible is that they do not just take inspiration from tiramisu. They truly honor it. These bars are rich, balanced, and made with purpose. Whether you are baking for pop-ups, potlucks, or just your own kitchen joy, this coffee infused blondie turns a timeless dessert into something new and memorable.

Tiramisu Blondies: 7 Steps for a Tiramisu Twist

No reviews

- Author: [Aaron recipes](#)
- Total Time: [2 hours](#)
- Yield: [16 servings 1x](#)
- Diet: [Vegetarian](#)

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Description

These tiramisu blondies are a chewy espresso bar twist on a classic Italian dessert. Featuring a coffee-soaked base and creamy tiramisu cream filling, they deliver all the flavor of tiramisu in a handheld form.

Perfect for parties, make-ahead gatherings, or when you're craving an espresso powder dessert that slices like a dream. No need for coffee-soaked biscuits, just a bold, buttery blondie that brings the comfort of a full tiramisu experience.

Ingredients

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Scale 1x 2x 3x

for the blondies:

- ☐ 1/2 cup unsalted butter, melted
- ☐ 1 cup packed light brown sugar
- ☐ 1 large egg + 1 large egg yolk
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup all-purpose flour
- ☐ 1 tablespoon espresso powder
- ☐ 1/2 teaspoon salt
- ☐ 1/4 teaspoon baking powder

for the espresso soak:

- ☐ 1/4 cup warm water
- ☐ 1 tablespoon espresso powder
- ☐ 1 teaspoon cocoa powder

for the tiramisu cream:

- ☐ 1 cup heavy whipping cream
- ☐ 8 ounce mascarpone, cold from the fridge

- ☐ 1 cup powdered sugar
 - ☐ 1 teaspoon vanilla extract
 - ☐ pinch of salt
 - ☐ cocoa powder, for dusting
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Preheat the oven to 350°F. Line an 8 x 8-inch baking pan with parchment paper and set aside.
2. In a large mixing bowl whisk together the melted butter and brown sugar. Add the egg and egg yolk, and vanilla extract and mix well.
3. Add the flour, espresso powder, salt, and baking powder. Fold together until just mixed and no clumps of flour remain. Do not overmix.
4. Pour the batter into your prepared pan, spreading into an even layer.
5. Bake for 20 to 25 minutes or until the blondies are golden brown, set on the edges and have puffed up. The middle will still be slightly undercooked, but they will continue to cook as they cool.
6. Next, make the espresso soak. Combine the warm water, espresso powder, and cocoa powder in a small bowl. Whisk until the espresso powder and cocoa fully dissolve. Use a pastry brush to soak the top of the blondies, dipping your brush into the soak and then pressing the soak into the top of blondies. Cover and set aside to cool completely.
7. Once the blondies are completely cool, make the mascarpone cream. In a stand mixer fitted with the whisk attachment, combine the heavy cream, mascarpone, powdered sugar, vanilla and salt. Start on low speed, gradually increasing to high and beat until smooth and the cream has stiffened, about 1 minute.

Use a rubber spatula to scrape down the sides and mix for 20 more seconds. Do not over mix or the cream can split.
8. Spread the mascarpone cream over the top of the blondies into a smooth, even layer. Dust the top generously with cocoa powder and place in the fridge for 30 minutes to set before slicing and serving.

Notes

Let bars chill fully before slicing for the cleanest edges.

Use cold mascarpone and cream to avoid runny topping.

You can substitute decaf espresso powder for a low-caffeine version.

- Prep Time: 1 hour
- Cook Time: 20 minutes
- Category: Dessert
- Method: Baked
- Cuisine: Italian-American

Nutrition

- **Serving Size:** 1 bar
- **Calories:** 285
- **Sugar:** 21g
- **Sodium:** 85mg
- **Fat:** 17g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 6g
- **Trans Fat:** 0g
- **Carbohydrates:** 28g
- **Fiber:** 1g
- **Protein:** 3g
- **Cholesterol:** 65mg

Did you make this recipe?

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

Why Tiramisu Blondies Are the Ultimate Fusion Dessert

A Coffee Lover's Dream in Every Bite

If you are the kind of person who cannot start the day without coffee, tiramisu blondies will definitely hit your sweet spot. These bars are built on bold espresso flavor, packed into a soft and chewy base. With a fudgy blondie foundation and just the right touch of bitterness, they combine the best of both worlds.

Unlike traditional tiramisu, which can sometimes feel heavy or overly rich, tiramisu blondies strike the perfect balance. The coffee syrup brings that classic tiramisu flavor, while the texture remains light and approachable. Think chewy espresso bars that stay intact, even in a lunchbox or picnic basket.

What sets them apart is not just how portable they are, but how well they layer coffee and chocolate flavor without being overpowering. These blondies are subtle yet full of depth. That's why people keep coming back for more.

In my [tiramisu crepe cake](#), I played with these flavors in a different format. But with tiramisu blondies, you get bite-sized decadence that is mess-free and always satisfying.

Perfect for Gifting, Sharing, or Keeping All to Yourself

Another great thing about tiramisu blondies is how shareable they are. Though you may not want to. Wrap them up for a friend or bring them to a bake sale, and they are sure to get rave reviews. People are always surprised by how elegant they taste for something so easy to make.

The creamy top layer, chewy blondie texture, and bold espresso flavor come together perfectly. Tiramisu blondies are not just delicious. They are memorable.

Anatomy of the Best Tiramisu Blondies Recipe

Breaking Down the Espresso Blondie Base

The heart of any tiramisu blondies recipe is all about balance. If the bars are too cakey, they fall apart. Too moist, and they will not hold up. My version uses melted butter and brown sugar to achieve a rich, caramel flavor and a moist, chewy texture. Add espresso powder for bold, toasted notes that give these blondies their signature character.

The flour and fat ratio is crucial. A small amount of baking powder provides lift, and an egg yolk keeps everything tender. This is more than just a blondie. It is the base for a handheld masterpiece. If the center looks slightly underbaked when you take them out, that is exactly what gives these blondies their iconic chew once cooled.

We used a similar approach in my [chocolate brownie tiramisu](#), but this version is tailored specifically for bars. These blondies are not just background snacks, They take the spotlight.

Why Soaking the Bars Matters

This is the secret step that makes tiramisu blondies stand out. After baking, while the bars are still warm, brush them with a mix of espresso and cocoa. This step is not optional. It elevates the bars from just coffee flavored to a genuine tiramisu experience.

This technique adds that luxurious, moist bite tiramisu is known for, while keeping the firm texture that makes blondies easy to serve. The soak seeps into the top layer, making each bite feel rich and indulgent.

It's a minor touch that delivers major results. Skip this, and you are not making tiramisu blondies. You are just making coffee blondies.

How to Get the Cream Topping Just Right

The Secrets Behind Mascarpone Cream Topping

The final touch that takes tiramisu blondies from good to unforgettable is the mascarpone cream topping. It is silky, lightly sweet, and delivers that classic tiramisu flavor. The secret is using cold mascarpone and chilled cream. Beat them together gently until stiff peaks form, just enough to hold without turning grainy.

This topping complements the dense blondie perfectly. It is more than just a frosting. It is a creamy mascarpone layer that balances the bold espresso flavor of the base. Spreading it over cooled blondies locks in texture and keeps each bite rich but not too heavy.

I give this step the same care I use in my [matcha tiramisu](#). Precision makes all the difference. With tiramisu blondies, the topping needs to be firm for slicing yet soft enough to melt in your mouth. The result is pure satisfaction.

Layering for Texture and Flavor

Mascarpone is not just for appearance. It transforms tiramisu blondies into layered dessert bars that offer contrast in every bite. The chewy blondie base plays off the smooth, cool topping. Add a dusting of cocoa and it feels like a bakery dessert.

That contrast is what makes this treat so special. The creamy mascarpone topping adds richness and a cool touch, while the espresso blondie provides depth and chewiness. Together they offer a texture that is comforting and impossible to resist.

Once chilled, these tiramisu blondies cut cleanly, look polished, and hold their shape, making them perfect for gifting or impressing your next guest.

Storing and Serving Tiramisu Blondies

Fridge Ready and Party Approved

One of the best things about tiramisu blondies is that they get even better with time. When kept in the fridge, the flavors intensify and the texture becomes perfect. Wrap them well or place them in an airtight container and they stay fresh for up to four days. The coffee taste deepens as the blondie takes in more of the espresso soak.

Take them out ten minutes before serving to soften slightly. That little chill on the mascarpone topping makes every bite even more enjoyable.

They also look great on a dessert table. A light dusting of cocoa just before serving gives them a polished, elegant finish. You will find the same serving ease in my [limoncello tiramisu recipe](#), which also improves with time.

Make Ahead Magic

If you are planning for an event, tiramisu blondies are a dream. Bake them the night before and let them chill in the fridge. By the next day, they are easy to slice, stack, and serve. The espresso flavor becomes more intense, and the mascarpone layer stays perfectly set.

They are also a great alternative to classic tiramisu. No need to build layers or dip biscuits. Tiramisu blondies are simple, all-in-one bars that perform beautifully. With their chewy texture, bold coffee flavor, and creamy topping, they deliver high impact with minimal effort.

From prep to plate, they are easy to make and even easier to enjoy. That is why tiramisu blondies are a staple in my kitchen and will soon be in yours too.

Customizing Your Tiramisu Blondies

Flavor Twists for Every Taste

Once you have mastered the basics, tiramisu blondies become a blank canvas. Want to elevate them even more? Add a splash of coffee liqueur to your espresso soak for a more grown up version. Just one tablespoon can deepen the flavor and give the bars a bakery-quality taste.

Looking for other ways to enhance them? Try folding in mini chocolate chips for extra richness or swirling in Nutella before baking for an indulgent twist. Just be sure not to overdo it. The key is to keep the focus on that classic coffee and chocolate combination that defines tiramisu.

In my [Dubai chocolate tiramisu recipe](#), I take the flavor even deeper with bold chocolate layers. You can apply that same approach here. Think of these tiramisu blondies as your flavor playground, Built on rich coffee and open to creative variation.

Make It Yours, Keep It Classic

If you are baking for kids or caffeine sensitive guests, simply swap the espresso for decaf. You will still get the flavor without the buzz. For a lighter option, mix mascarpone with whipped Greek yogurt. It keeps the topping smooth and airy while reducing the fat.

Don't worry about sacrificing the dessert's character. Tiramisu blondies are flexible but still hold on to that essential combination of creamy, bold, and sweet. Whether you go for a rich twist with coffee liqueur or keep things simple with decaf, they continue to impress.

No matter how you customize them, the tiramisu blondies you serve will be memorable, rich, and uniquely yours.

Why Tiramisu Blondies Belong in Your Dessert Rotation

A No Bake Vibe With Real Bake Flavor

What makes tiramisu blondies a favorite in my kitchen is not just the taste, It is the simplicity. You get all the classic tiramisu flavor without the need for layers or long chill time. With one bake and a quick cool down, the bars are ready to slice and serve.

That is what I love most. They offer structure and satisfaction. The chewy blondie base gives them substance, while the creamy topping brings in that tiramisu smoothness. It is a perfect blend of taste and texture in one square.

I use a similar approach in my [tiramisu recipe lemon](#), Big flavor, minimal steps. And with tiramisu blondies, you get all of that in a version you can carry, share, and store with ease.

Versatility Is Everything

Need a quick treat to wow guests? Want a dessert that holds well for days? Or simply craving something rich after a long day? Tiramisu blondies cover all the bases. They fit right in at dinner parties, bake sales, or quiet weekends at home.

The fudgy base keeps them sturdy, while the creamy topping adds just the right amount of softness. Add a dash of cocoa, espresso, or even cinnamon on top to give each batch a fresh spin. You're always just one tweak away from discovering a new favorite.

For a dessert that stands up to time and tastes even better the next day, tiramisu blondies are the answer. Make them once, and they will become a permanent part of your recipe rotation.

Conclusion: One Dessert, Endless Possibilities

Tiramisu blondies are more than a twist on a classic. They are a full flavor experience in every square. You get the bold espresso, creamy mascarpone, and the chewy blondie texture in one balanced bite.

The base offers everything you love about blondies, and the whipped topping adds lightness. With a dusting of cocoa, this dessert looks elegant and feels special even though it is easy to make.

What really makes tiramisu blondies shine is their flexibility. Add liqueur, go decaf, or keep it traditional. They always hold up. You can prepare them ahead, gift them, or enjoy one straight from the fridge.

For home bakers who want big flavor without complicated steps, tiramisu blondies offer the perfect solution. They deliver all the richness of tiramisu in a format that is practical, shareable, and soulfully satisfying.

Love recipes that deliver bold flavor and heart? Follow me on [Pinterest](#) for crave-worthy dishes you can save for later, and subscribe to my [YouTube channel](#) to cook with me in real time. I walk you through every step with real kitchen energy and no fancy tools. Let's make soulful food together, one recipe at a time.

Frequently Asked Questions About Tiramisu Blondies

Are blondies meant to be gooey in the middle?

Yes, especially with tiramisu blondies. A slightly gooey center gives blondies their signature chew. When you remove them from the oven, the center may look underdone. That is intentional. As they cool, they firm up just enough while staying moist inside. This texture melts in your mouth, especially beneath the mascarpone cream layer.

What is unique about tiramisu?

Tiramisu is loved for its contrast: light and rich, sweet and bitter, creamy and soft. It layers espresso-soaked ladyfingers with mascarpone and cocoa for a flavor and texture unlike any other. Tiramisu blondies recreate that contrast in a sliceable, shareable bar. It is just as indulgent but simpler to prepare.

What does tiramisu dessert taste like?

Classic tiramisu tastes like a creamy mix of sweet mascarpone, bitter espresso, soft sponge, and rich cocoa. It is cool, airy, and often lightly spiked with coffee. Tiramisu blondies replicate this flavor in a firmer form. You still get bold coffee and creamy topping but with a chewy blondie base that

adds structure without losing the indulgent feel.

What are tiramisu brownies?

Tiramisu brownies are a chocolate-based variation of tiramisu blondies. While blondies offer buttery vanilla and brown sugar notes, brownies deliver deeper cocoa richness. Both include espresso, a coffee soak, and mascarpone topping, but blondies feel lighter and more balanced. They make a great tiramisu bar that is not too rich or heavy.

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