

Vegan Tiramisu

Ingredients

Cake strips:

2 1/2 cups all purpose flour
2 tablespoons cornstarch
1 tablespoon baking powder
1/2 teaspoon salt
1 cup sugar
3/4 cup canola oil
1 1/2 cups unsweetened soy milk
2 teaspoons apple cider vinegar
1 tablespoon vanilla

Creamy mixture:

2 8-oz containers vegan cream cheese (*I used Tofutti, Trader Joe's/Miyokos and possibly Daiya brand all work here*)
1/2 cup sugar
1/4 cup coconut oil
tiny pinch salt
2 teaspoons vanilla
1/2 cup coconut milk, full fat creamy part

Espresso mixture:

4-6 shots of strong espresso or coffee (about 1 cup)
4 tablespoons coffee liquor (I used Kahlua)
3 tablespoons sugar

Cocoa powder for finishing

Instructions

For the cake strips:

1. Heat oven to 350 degrees F and grease an 10x15 inch sheet pan (9x13 inches would work if needed).
2. In a large bowl, add the flour, cornstarch, baking powder, salt and sugar. Whisk well to combine. To the bowl with the dry ingredients, pour in the oil, soy milk, apple cider vinegar and vanilla extract. Mix with a large spoon until just combined, but be careful not to over mix the batter or your cake won't be soft and fluffy.
3. Pour into the prepared pan and bake for 25-30 minutes. If using a 9x13 inch pan, it will need to bake for 40 minutes or so. Check with a toothpick to ensure doneness.

4. Let the cake cool, then slice into strips about 1 1/2 inches wide. You will have some leftover cake pieces, which are lovely to have with tea or as a fun snack.

For the creamy mixture:

1. To a food processor (or blender), add the vegan cream cheese, sugar, coconut oil, a tiny pinch of salt, vanilla and coconut milk. Mix or blend until smooth, then place in the freezer for 15-20 minutes, it will firm up somewhat due to the coconut oil.

For the espresso mixture:

1. In a small bowl, stir together the espresso or strong coffee, liquor and sugar. Set aside.

Assemble:

1. Get out an 8x8 inch pan or tall dish. Dip the cake strips into the espresso mixture and place a layer in the bottom of the pan. Layer on half of the creamy mixture. Add another layer of espresso dipped cake pieces, then the rest of cream and refrigerate.
2. Dust with cocoa before serving, but leave in the refrigerator for several hours or overnight if possible to let the cream firm up and the flavors to mingle.
3. Slice and serve.

Notes

- Make the tiramisu gluten free by using gluten free all purpose flour in place of regular in the cake.
- Use espresso for best results, but if you can not, strong coffee is an okay substitute. Just make sure to use strong coffee with a flavor you like!
- May use another non-dairy milk in place of soy if you like.
- Melted coconut oil or vegan butter can be used in place of canola oil for the cake.
- I used Kahlua for the liquor, but dark rum would also work. If serving kids or you need to, leave out the alcohol.