

Best Lotus Biscoff Tiramisu Recipe: Easy No-Bake & Eggless 20-Minute Dessert

Prep Time: 20 minutes

Chill Time: 4 hours

Total Time: 4 hours 20 minutes

Servings: 8

Ingredients

- 2 cups heavy whipping cream (cold)
- 2 tablespoons granulated sugar
- 8 oz mascarpone cheese
- 2 tablespoons Lotus Biscoff spread (melted)
- 40–48 Lotus Biscoff biscuits
- $\frac{3}{4}$ cup strong brewed coffee or espresso (cooled)
- Extra Biscoff spread for topping
- Crushed Biscoff biscuits for garnish

Instructions

1. Whip the heavy cream with sugar until soft peaks form.
2. Gently fold in mascarpone cheese and melted Biscoff spread until smooth.
3. Quickly dip Biscoff biscuits into coffee for 1–2 seconds per side.
4. Layer dipped biscuits in a dish and spread a layer of cream on top.
5. Repeat layers, finishing with cream on top.
6. Drizzle with melted Biscoff spread and sprinkle crushed biscuits.
7. Refrigerate for at least 4 hours or overnight before serving.

Nutrition (Per Serving – Approximate)

Calories: 420 kcal

Carbohydrates: 38 g

Protein: 6 g

Fat: 28 g

Sugar: 22 g