



Honey Tiramisu

EASY • 30 MINS + CHILL TIME

When you think of creamy, decadent and festive desserts – tiramisu is at the top of the list! We've swapped the added sugar for **Pure Honey** in this rendition, bringing a rich caramel note to every mouthful.



SKILL LEVEL
Easy

PREP TIME
30 mins

SERVINGS
8

Ingredients

- 1½ cups (375ml) thickened cream

Method

1. In a mixing bowl, whip cream until stiff peaks form. Set aside.

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- 500g mascarpone cheese
- ¼ cup (90g) **Capilano Pure Honey**
- 1 tsp instant coffee
- 1 tsp water (to dissolve instant coffee)
- 1 cup (250ml) strong black coffee
- 1 tsp vanilla extract
- 600g Savoiardi biscuits (sponge fingers)
- 400g honeycomb, chopped
- Cocoa powder, to dust.

Method

2. In a separate mixing bowl, add mascarpone, honey, and instant coffee (dissolved in 1 tsp water). Whip until well combined. Fold whipped cream into the mascarpone mixture. Set aside.
3. In a shallow bowl, add black coffee and vanilla extract. Stir until combined.
4. Dip biscuits into coffee and vanilla mixture, and line the bottom of a rectangular ceramic baking dish with dipped biscuits.
5. Top with ⅓ of the mascarpone mixture and ½ of the chopped honeycomb. Repeat for two layers. Top with a layer of the mascarpone mixture.
6. Cover with cling wrap and place in refrigerator for 4-5 hours (or overnight).
7. Decorate with a thick dusting of cocoa powder and serve.
8. Storage instructions: Store covered with cling wrap in the refrigerator for up to 2 days. Not suitable for freezing.

Used in this recipe



PURE HONEY

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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