



RECIPE NO. 002

CAKES BY ZOE

Tiramisu *Scrolls*

Soft brioche scrolls with a cocoa espresso swirl,
espresso soak and mascarpone icing.



MAKES
8-12 ROLLS



PREP TIME
45 MINUTES + 2 HOURS
PROVING



BAKE TIME
30 MINUTES

The Cakes by Zoe Recipe Collection

Tiramisu Scrolls

Inspired by the classic Italian dessert, these cinnamon rolls combine fluffy homemade brioche with a rich cocoa espresso filling, an espresso soak and a luxurious mascarpone icing.



BAKERY WORTHY



MAKES
8-12 ROLLS



PREP TIME
45 MINUTES + 2
HOURS PROVING



BAKE TIME
30 MINUTES

EQUIPMENT

- Stand mixer with whisk and dough hook attachments
- Kitchen scales
- Measuring spoons
- Large mixing bowl
- Small mixing bowls
- Spatula
- Rolling pin
- Sharp knife
- 9 × 13 inch baking dish
- Pastry brush
- Cooling rack
- Sieve (for cocoa dusting)

Zoe's Tips

Roll Tightly

A tight roll creates beautiful spirals and prevents gaps in the finished buns.

Don't Skip the Espresso Soak

Although optional, this is what transforms these from chocolate cinnamon rolls into authentic tiramisu-inspired buns.

Cold mascarpone keeps the icing thick and luxurious. Warm mascarpone can become runny very quickly.

Dust with cocoa powder just before serving as it absorbs moisture over time, so adding it just before serving keeps the finish beautifully velvety.

INGREDIENTS

Brioche Dough

- 595g bread flour
- 70g caster sugar
- 2¼ tsp instant yeast
- 1 tsp fine sea salt
- 325g whole milk
- 90g unsalted butter
- 1 large egg
- 1 large egg yolk

Tiramisu Filling

- 113g unsalted butter, softened
- 142g light brown sugar
- 20g cocoa powder
- 2 tsp espresso powder
- 1 tsp vanilla bean paste
- ¼ tsp fine sea salt

Espresso Soak

- 80ml freshly brewed espresso
- 20g caster sugar

Mascarpone Icing

- 120g unsalted butter, softened
- 250g icing sugar
- 1 tsp vanilla bean paste
- Pinch of fine sea salt
- 200g cold mascarpone

To Finish

- Cocoa powder

METHOD

- 1 In the bowl of a stand mixer fitted with the dough hook, combine the flour, caster sugar, instant yeast and salt.
Mix until evenly combined.
- 2 Warm the milk until it feels warm to the touch (around 35–38°C). It should feel comfortably warm rather than hot. Pour the milk into the flour mixture.
- 3 Add the whole egg and egg yolk. Mix on low speed until combined, then increase to medium speed and knead for 5 minutes, or until the dough begins to come together.

With the mixer running on medium-low speed, add the softened butter one tablespoon at a time, allowing each addition to fully incorporate before adding the next. Continue kneading for 8–12 minutes, or until the dough is smooth, elastic and slightly tacky. The dough should pass the windowpane test—when a small piece can be stretched thin enough to let light through without tearing.
- 5 Transfer to a lightly greased bowl. Cover and leave to prove somewhere warm for approximately 1 hour, or until doubled in size.
- 6 While the dough proves, combine butter, brown sugar, cocoa powder, espresso powder, vanilla paste and salt into a bowl for 5 minutes until it becomes a smooth paste.

Once your dough has risen, lightly flour your work surface.
Roll the dough into a rectangle approximately 45 × 30 cm.
Spread the filling evenly across the dough, taking it right to the edges. Starting with the longest side, roll the dough tightly into a log.
Using a sharp knife divide into 12 equal rolls.
- 7

METHOD

Arrange inside a greased baking dish.

8

Depending on how big you want your rolls, I would either do 2x4 or 3x4 in the baking dish. Cover loosely and allow to prove for another 45–60 minutes, until doubled in size.

9

Preheat the oven to 180°C and Bake for 25–30 minutes, until beautifully golden brown.

10

While the rolls bake, stir together the espresso and caster sugar until dissolved.

11

While the rolls are still hot, generously brush the espresso syrup over every roll. Allow the coffee to absorb for approximately 5 minutes.

12

To make the mascarpone icing, beat the softened butter until pale and fluffy. Gradually mix in the icing sugar. Add the vanilla bean paste and sea salt. Finally, add the cold mascarpone and mix on low speed until just combined. If needed, loosen with one tablespoon of cream.

13

Spread the mascarpone icing generously over the warm rolls. Finish with a generous dusting of cocoa powder.

Serve while still slightly warm.



STORAGE

Store in an airtight container in the refrigerator for up to 3 days.

Warm individual rolls in the microwave for 15–20 seconds before serving.

Freezing

The uniced rolls freeze beautifully for up to 3 months.

Defrost overnight in the refrigerator, warm gently, then finish with fresh mascarpone icing and cocoa powder before serving.

BAKING TIPS

My dough didn't rise.

Your milk may have been too hot and affected the yeast, or the dough may simply need more proving time if your kitchen is cool.

My rolls unravelled while baking.

The dough wasn't rolled tightly enough. Roll firmly from the long edge and pinch the seam closed before slicing.

My rolls seem dry.

Overbaking is the most common cause. Begin checking for doneness around the 25-minute mark. The espresso soak also helps keep the buns beautifully soft.

DID YOU MAKE THIS RECIPE?

I'd love to see your Scrolls!
tag me on instagram @Cakes_by_zoe_
or use the hashtag #CakesbyZoe

Thankyou!



Happy Baking! ♥

Thank you for supporting Cakes by Zoe. I hope you enjoy making this recipe as much as I enjoyed creating it. Don't forget to tag me—I absolutely love seeing your creations!

Love,

Zoe x

