

RASPBERRY TIRAMISU

Lady fingers soaked in Chambord layered with raspberry preserves and a rich and creamy whipped mascarpone. Finished with a tart dusting of raspberry powder.

Servings: 12

Ingredients

18 ounces lady fingers

1 cup Chambord

1 pound mascarpone cheese

$\frac{3}{4}$ cup powdered sugar

1 teaspoon vanilla extract

1 quart heavy cream

$1\frac{1}{4}$ cups Dickinson's® Raspberry Preserves

$1\frac{1}{2}$ tablespoons freeze-dried raspberry powder

Directions

1. For the cream, add mascarpone cheese, powdered sugar and vanilla extract to a stand mixer bowl. Mix on low speed with a paddle attachment until combined, about 1-2 minutes. Scrape the bowl down during the process to promote even mixing.
2. Transfer to a large bowl and set aside.
3. Using a clean stand mixer bowl, add the heavy cream and whisk on medium-high speed for 1-2 minutes or until the heavy cream reaches a medium-stiff peak.
4. Starting with a few dollops, fold the whipped cream into the mascarpone, being careful not to deflate the mixture. Keep refrigerated until ready to use.
5. Using a 4-inch half-hotel pan, add $\frac{1}{3}$ rd of the cookies to the bottom of the pan leaving about a $\frac{1}{4}$ -inch gap between each cookie. Drizzle Chambord over each cookie until it no longer looks dry.
6. Top the cookies with $\frac{1}{3}$ of the mascarpone cream mixture and smooth to a flat layer. Add $\frac{1}{3}$ rd of the raspberry preserves over the cream mixture and spread. Repeat the process twice, with the last layer being a layer of the mascarpone cream.
7. Add the raspberry powder into a mini strainer and coat the entire top of the tiramisu with the powder.
8. Cover the pan with plastic wrap and allow to sit in the refrigerator for at least 4 hours before cutting. For best results, allow to sit overnight.
9. Cut into 12 pieces and serve.

