

Strawberry Tiramisu

Ingredients

1/3 c Strawberry Jam
1/2 t Lemon Juice
1/2 c Heavy Cream
1 c Mascarpone Cheese (room temperature)
1/2 c Powdered Sugar
1/2 t Vanilla Extract
2 c Strawberries (sliced)
24 Ladyfingers
1/4 c Apple Juice

Instructions

1. In a bowl of a stand mixer with a beater attachment, combine mascarpone cheese, cream, powdered sugar, and vanilla extract. Beat on medium-high speed for 1 ½ minutes until smooth and thickened.

2. In a small bowl, combine strawberry jam, apple juice, and lemon juice. Stir with a fork until combined. Dip the ladyfingers in the mixture to coat them. Line the ladyfingers in a single layer, in the bottom of an 8" x 8" baking dish.

3. Spread half of the mascarpone mixture over the ladyfingers and layer with half of the sliced strawberries. Repeat with the remaining ladyfingers, mascarpone mixture, and sliced strawberries. Cover with cling wrap and chill at least 8 hours or overnight then serve.