THE J.M. SMUCKER Co

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.

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	12	N/A

Ingredients

- 18 oz. lady fingers
- 1 cup Chambord
- 1 lb. mascarpone cheese
- 3/4 cup powdered sugar
- 1 tsp. vanilla extract
- 1 qt. heavy cream
- 1 1/4 cups **Dickinson's®** Raspberry Preserves
- 1 1/2 tbsp. 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 1/3rd of the cookies to the bottom of the pan leaving about a 1/4-inch gap between each cookie. Drizzle Chambord over each cookie until it no longer looks dry.
6. Top the cookies with 1/3 of the mascarpone cream mixture and smooth to a flat layer. Add 1/3rd 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.

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