

# Strawberry Tiramisu

## **Ingredients**

- 1/3 cup of Strawberry Jam
- ¼ cup water
- ½ tsp lemon juice
- ½ cup whipping cream
- 1 cup of mascarpone cheese
- ½ cup powdered sugar
- ½ tsp vanilla
- 2 cups sliced strawberries
- 24 ladyfingers

## **Instructions**

Combine mascarpone cheese, cream, sugar and vanilla beat with mixer for about 1 ½ minutes until smooth and thickened. In another bowl, mix strawberry preserves, water, and lemon juice then coat ladyfingers and line pan in a single layer in an 8x8 or similar dish. Spread cheese mixture and ½ the strawberries on top then repeat another layer. Cover and chill for at least 8 hours or overnight.

## **For homemade whipped topping:**

1 package cream cheese  
2 cups whipping cream  
4 Tbsp powdered sugar  
2 tsp vanilla

Beat on high until stiff peaks form