

RASPBERRY TIRAMISU BY ROSIE MORTON/JULY STAMP CLUB

Raspberry Tiramisu Recipe courtesy of Giada De Laurentiis Show: Everyday Italian Episode: Lazy Days

Level: Easy Directions: Total: 3 hr 20 min Prep: 20 min Inactive: 3 hr Yield: 8 to 12 servings

1 cup seedless raspberry jam

6 tablespoons orange liqueur (recommended: Grand Marnier) or thawed OJ Concentrate

1 pound mascarpone cheese, at room temperature

1 cup whipping cream

1/4 cup sugar

1 teaspoon pure vanilla extract

28 soft ladyfingers or 2 (12-ounce) pound cakes, cut into 3 by 1 by 1 1/2-inch pieces or Madeleine's

3 (1/2 dry pint) baskets fresh raspberries (about 3 3/4 cups total)

Confectioners' sugar, for serving

Stir the jam and 4 tablespoons of the orange liqueur in a small bowl to blend. Set aside.

Combine the mascarpone and remaining 2 tablespoons of orange liqueur in a large bowl to blend.

Using an electric mixer, beat the cream, sugar, and vanilla in another large bowl until soft peaks form.

Using a large rubber spatula, stir 1/4 of the whipped cream into the mascarpone mixture to lighten. Fold the remaining whipped cream into the mascarpone mixture.

Line the bottom of a 13 by 9 by 2-inch glass baking dish or other decorative serving dish with half of the ladyfingers. Spread half of the jam mixture over the ladyfingers. Spread half of the mascarpone mixture over the jam mixture, then cover with half of the fresh raspberries. Repeat layering with the remaining ladyfingers, jam mixture, mascarpone mixture and raspberries.

Cover and refrigerate at least 3 hours or overnight. Dust with the confectioners' sugar and serve.

NOTE (for Agnes): I used Madeleine's sliced in half length-wise and oj concentrate