

Berry Tiramisu

Makes: 6 servings



Ingredients

- 1 1/2 cups brewed coffee
- 2 tablespoons sambuca
- 1 tablespoon granulated sugar
- 1 pound container mascarpone cheese
- 1/4 cup heavy cream
- 2 tablespoons confectioners' sugar
- Ladyfinger cookies
- Cocoa powder
- 2 cups mixed berries

Directions

In a shallow bowl, whisk together 1 1/2 cups brewed coffee, 2 tablespoons sambuca and 1 tablespoon granulated sugar until the sugar is dissolved. In a separate bowl, whisk together one 1-pound container mascarpone cheese, 1/4 cup heavy cream and 2 tablespoons confectioners sugar. Using enough ladyfinger cookies to cover the bottom of an 8-inch square baking dish, dip the ladyfingers in the coffee mixture and arrange in an even layer at the bottom of the pan. Spread half of the mascarpone mixture on top. Repeat the two layers. Sprinkle with cocoa powder and 2 cups mixed berries. Refrigerate the tiramisu for at least 2 hours and up to 2 days.