RASPBERRY & STRAWBERRY TIRAMISU TRIFLE

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6-8 servings

¼ cup fresh lemon juice

¼ cup granulated sugar

12 ounces cream cheese, softened

1 8 ounce jar prepared lemon curd

2 cups heavy cream

22 hard ladyfinger cookies

3 cups mixed raspberries and sliced strawberries

Powdered sugar, for garnish

Whipped cream, for serving

**Directions:**

* In a small measuring cup, mix the lemon juice with the sugar and ¼ cup water until the sugar is dissolved and set aside
* Place the cream cheese, lemon curd, and heavy cream in a food processor and process until smooth and a bit fluffy
* To assemble the tiramisu, place half the ladyfingers in the bottom of an 8-inch square baking dish, breaking a few to fit, and drizzle with half of the lemon syrup
* Top with half the lemon cream and 1 cup mixed berries
* Repeat the layers, using the remaining ladyfingers, syrup, and lemon cream
* Cover with plastic wrap and chill at least 8 hours or overnight
* Before serving, top with the remaining 2 cups of berries and dust with powdered sugar
* Serve with whipped cream on the side