

LEMON DAIRY TIRAMISU TRIFLE

INGREDIENTS

- 1/4 C Lemon juice (fresh)
- 1/4 C Sugar (granulated)
- 1/4 C Water
- 12 oz Cream cheese (softened)
- 8 oz Lemon curd (jar) (prepared)
- 2 C Heavy cream
- 22 Lady Fingers
- 3 C Strawberries (sliced)
- Powdered sugar (for garnish)
- Whipped cream (for serving)



DIRECTIONS

- 1 In a small measuring cup mix the lemon juice with the sugar until the sugar is dissolved & then set the mix aside.
- 2 Place the cream cheese, lemon curd & heavy cream in a food processor & process until smooth & a bit fluffy.
- 3 To assemble the tiramisu, place 1/2 the lady fingers in the bottom of an 8 inch square baking dish, breaking a few to fit & drizzle with half of the lemon syrup.
- 4 Top with 1/2 the lemon syrup & top with 1/2 the lemon cream & 1 C berries.
- 5 Repeat the layers, using the remaining lady fingers, syrup & lemon cream.
- 6 Cover with plastic wrap & chill at least 8 hours or overnight.
- 7 Before serving, top with the remaining 2 C of berries.
- 8 Dust with powdered sugar.
- 9 Serve with whipped cream on the side.

