



Easy Raspberry Tiramisu

This easy dessert recipe features our Red Raspberry Gourmet Sauce alongside cream cheese, powdered sugar, sour cream, Marsala wine, raspberries, espresso, sugar and pound cake.

Ingredients

- 12 oz. Cream cheese
- 3/4 cup Powdered sugar
- 1/2 cup Sour cream
- 5 Tbsp. Marsala wine
- 1 1/2 Tbsp. Robert Rothschild Farm Red Raspberry Gourmet Sauce
- 1/2 pint Fresh raspberries
- 3/4 cup Freshly brewed espresso, or very strong coffee
- 2 Tbsp. Sugar
- 12 oz. Pound cake, loaf
- 1 oz. Semisweet chocolate, shaved or grated

Directions

1. In a mixer, blend cream cheese, powdered sugar and 3 tablespoons each of Red Raspberry Gourmet Sauce and Marsala until smooth. Mix in sour cream. Chill for approximately 3 hours. This can be done a day ahead.
2. Combine espresso, 2 tablespoons sugar and remaining 2 tablespoons of Marsala. Slice pound cake and dip in espresso mixture or use pastry brush, being sure to coat completely. Spoon approximately 2 tablespoons Red Raspberry Gourmet Sauce on each serving plate and place a slice of pound cake on top. Use a pastry bag to top with cream cheese mixture and arrange raspberries on top. Repeat with second layer of cake, cream cheese mixture and berries. Top with grated chocolate.

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