

Cooking

Home made Tiramisu (child friendly)

- 2/3 cups heavy whipping cream
 - 1 teaspoon vanilla extract
 - 1/2 cup seedless red raspberry jam
 - 30 plain ladyfingers
 - 8 ounces raspberries
 - 2 ounces semi-sweet chocolate shavings
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1. Mix whipping cream in medium bowl with electric hand mixer until stiff peaks form. Cover and place in refrigerator.
 2. Place jam in pie plate and microwave on HIGH 1 minute, or until melted.
 3. Soak 15 ladyfingers in jam, rotating to coat each side. Place ladyfingers side-by-side to cover bottom of 8x8-inch baking dish. Top with $\frac{1}{2}$ whipped cream and smooth with spatula. Top with $\frac{1}{2}$ raspberries and $\frac{1}{2}$ chocolate. Repeat with layer of ladyfingers, whipped cream, raspberries and chocolate.
 4. Cover and refrigerate 15 minutes before serving.