

A Cherry-Flavored Take On Tiramisu



You can add to the enjoyment at your next get-together by serving this delicious twist on tiramisu.

(NAPSA)—At many Italian tables, the addition of dessert often marks a special occasion. Italian desserts are notable for indulgent ingredients that provide much pleasure. Many believe the most popular of these is tiramisu, a layered dessert, usually made by combining ladyfinger biscuits, espresso, cream or Mascarpone cheese and flavorings.

Today, variations abound, including those with chocolate and fruit such as berries or cherries. Maraschino cherries can be an excellent complement, adding moist and flavorful bits of fruit folded into the creamy base.

Keep a jar or two of Maraschino cherries on hand to stir into cakes, pies, cookies and this delightfully delicious cherry-misu for special gatherings and celebrations.

Cherry-Misu

- 2 jars (10 oz. each)
Maraschino cherries**
- 2 cartons (8 oz. each)
Mascarpone cheese**
- $\frac{1}{2}$ cup sugar**
- 2 tablespoons Amaretto or
brandy**
- 1 teaspoon vanilla extract**
- 1 cup heavy whipping cream**

- $\frac{1}{2}$ cup water**
- 42 crisp ladyfinger cookies**
- 2 milk chocolate candy bars
(1.55 oz. each) grated into
chocolate curls**

Drain cherries, reserving juice and 9 cherries; set aside. Chop remaining cherries.

In a large bowl, combine the cheese, sugar, Amaretto, vanilla and 1 tablespoon cherry juice. In another bowl, beat whipping cream until stiff peaks form; gently fold into cheese mixture.

Combine water and remaining cherry juice. Arrange 14 ladyfingers in an ungreased 9-inch-square pan. Brush with $\frac{3}{4}$ cup cherry juice mixture. Spread $1\frac{1}{2}$ cups cheese mixture over ladyfingers. Sprinkle with half of the chopped cherries and grated chocolate. Repeat layers.

Top with remaining ladyfingers and cheese mixture. Garnish with chocolate curls and reserved cherries. Refrigerate for 1 hour before serving.

Yield: 9 servings.

For more recipes and information, visit www.nationalcherries.com.