

Dessert

Sweet Tea Tiramisu

Southern Living Magazine - May - 2011

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 13 hours 30 minutes

4 cups water

2 family-size tea bags

1 1/2 cups sugar, divided

2 containers (8 oz) mascarpone cheese

1 tablespoon vanilla bean paste or vanilla extract

2 cups whipping cream

2 packages (3 oz) ladyfingers

2 teaspoons unsweetened cocoa

in a heavy 3-quart saucepan, bring the water to a boil. Add the tea bags.

Remove from heat. Cover and steep for 10 minutes.

Discard the tea bags.

Add one cup of the sugar, stirring until dissolved.

Bring the tea mixture to a boil over medium-high heat. Cook, stirring occasionally, for 20 to 22 minutes or until the mixture is reduced to one cup.

Remove the mixture from the heat and let cool to room temperature (about 30 minutes).

Stir together the mascarpone cheese, vanilla bean paste and the remaining sugar.

Beat the whipping cream at medium speed with an electric mixer until soft peaks form. Fold into the cheese mixture.

Separate the ladyfingers in half. Arrange 24 ladyfinger halves, flat sides up, in the bottom of an 11x7-inch baking dish. Drizzle with half of the tea mixture. Top with half of the cheese mixture.

Repeat the layers once.

Cover and chill for 12 hours.

Sift the cocoa over the top before serving.

Per Serving (excluding unknown items): 308 Calories; 20g Fat (57.7% calories from fat); 1g Protein; 32g Carbohydrate; trace Dietary Fiber; 73mg Cholesterol; 25mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 2 Other Carbohydrates.