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# Sweet Tea Tiramisu

*The Essential Southern Living Cookbook*

Preparation Time: 20 minutes

Start to Finish Time: 13 hours 30 minutes

**2 family-size tea bags**

**1 1/2 cups granulated sugar, divided**

**2 containers (8 ounce ea) mascarpone cheese**

**1 tablespoon vanilla bean paste or vanilla extract**

**2 cups whipping cream**

**2 packages (3 ounce ea) ladyfingers**

**1 to 2 teaspoons unsweetened cocoa**

In a three-quart heavy saucepan, bring four cups of water to a boil. Add the tea bags. Remove from the heat. Cover and steep for 10 minutes.

Discard the tea bags. Add one cup of 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. Cool to room temperature (about 30 minutes).

In a bowl, stir together the mascarpone cheese, vanilla and remaining 1/2 cup of sugar.

In a bowl, beat the whipping cream with an electric mixer on medium speed until soft peaks form. Fold into the cheese mixture.

Separate the ladyfingers in half. Arrange twenty-four ladyfinger halves, flat sides up, in the bottom of an 11 x 7-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 twelve hours. Sift the cocoa over the top just before serving.

(TIP: Add fresh fruit and chocolate to round out the rich flavors. Toss sliced strawberries and pitted fresh cherries with a little sugar and almond liqueur. Add shaved chocolate. Spoon onto the Sweet Tea Tiramisu.

Yield: 10 to 12 servings

## Dessert

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*Per Serving (excluding unknown items): 3401 Calories; 210g Fat (54.4% calories from fat); 34g Protein; 362g Carbohydrate; 25g Dietary Fiber; 731mg Cholesterol; 264mg Sodium. Exchanges: 3 Lean Meat; 1 1/2 Non-Fat Milk; 40 Fat; 23 1/2 Other Carbohydrates.*