

## **Strawberry Tiramisu Parfait**

½ cup strong coffee

1 tablespoon rum

1 cup whole ripe strawberries, sliced, divided

4 oz. cream cheese

4 oz. mascarpone

2/3 cup sugar, adjust sweetness to your liking

1 teaspoon vanilla extract

8 sponge/lady fingers, halved

1. Prepare coffee, add rum, set aside to allow to cool.
2. Combine ½ cup of the strawberries, cream cheese, mascarpone, sugar and vanilla in a blender and pulse until creamy. Set aside.
3. Pour prepared coffee into a shallow bowl and soak sponge finger halves one by one on both sides until espresso has coated the biscuits. Line the base of four serving glasses with 2 halves of sponge fingers.
4. Divide and pour half of the strawberry cream cheese mixture over the lady fingers. Repeat with second layer of remaining sponge fingers and strawberry cream cheese mixture.
5. Top with whipped cream and a strawberry slice.