

Raspberry Tiramisù Bites

3 tablespoons seedless raspberry preserves

1 tablespoon orange liqueur (or orange juice)

1 (3-oz.) package cream cheese, softened

1/4 cup sugar

1/2 cup heavy cream

8 ladyfingers (soft), halved crosswise

8 fresh raspberries

Garnish: fresh mint sprigs

Microwave raspberry preserves in a small microwave-safe bowl at HIGH 20 seconds. Stir in liqueur.

Beat cream cheese and sugar at medium speed with an electric mixer until creamy (about 1 minute).

Beat heavy cream with an electric mixer until soft peaks form. Fold into cream cheese mixture. Spoon into a zip-top plastic bag. (Do not seal.) Snip 1 corner of bag with scissors to make a hole (about 1/2 inch in diameter).

Press 1 ladyfinger half onto bottom of 1 (1 1/2-oz.) shot glass or tasting dish. Repeat procedure with 7 more shot glasses.

Drizzle about 1/2 tsp. raspberry mixture into each glass. Pipe a small amount of cream cheese mixture evenly into each glass. Repeat procedure with remaining ladyfingers, raspberry mixture, and cream cheese mixture.

Top each glass with 1 raspberry.

Cover and chill 2 hours. Garnish, if desired.