

WHITE CHOCOLATE-STRAWBERRY TIRAMISU

Serves 15. Half the recipe, if needed.

3 cups Cool Whip, thawed*

1 package (8 ounces) cream cheese, softened

1/2 cup (4 ounces) mascarpone cheese

9 ounces white baking chocolate, melted and cooled

1 cup confectioners' sugar, divided

1 teaspoon vanilla extract

2 packages (3 ounces each) ladyfingers, split

2/3 cup orange juice

4 cups sliced fresh strawberries

Chocolate syrup, optional

*If desired, beat 2 cups heavy whipping cream until soft peaks form instead of using Cool Whip.

In a bowl, beat cheeses until light and fluffy. Beat in cooled chocolate, 1/2 cup confectioners' sugar and vanilla. Fold in 2 cups of the whipped cream.

Brush half of the ladyfingers with half of the orange juice; arrange in a 13x9-in. dish. Spread with 2 cups cream cheese mixture; top with half of the strawberries. Brush remaining ladyfingers with remaining orange juice; arrange over berries.

Gently stir remaining confectioners' sugar into remaining cream cheese mixture; fold in remaining whipped cream. Spread over ladyfingers. Top with remaining strawberries.

Refrigerate until serving. If desired, drizzle with chocolate syrup before serving.

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