**Strawberry Vanilla Bean Tiramisu**

**Ingredients**

2 cups of heavy whipping cream

1 cup of powdered sugar, divided

1 whole vanilla bean

2 teaspoons of vanilla extract

8 ounces of white chocolate

8 ounce tub of Challenge Strawberry Cream Cheese

8 ounces of mascarpone cheese

½ cup of orange juice

1/3 cup of strawberry preserves or jam

6 ounces of lady finger cookies, separated

4 cups of strawberries, sliced into ¼ inch slices

**Directions**

1. In a large bowl, beat whipping cream with a hand mixer on high speed until stiff peaks form. With a sharp knife, split open vanilla bean. Scrape off seeds with knife, and place vanilla into whipped cream. Add ½ cup of powdered sugar along with the vanilla extract. Beat until well incorporated.
2. In a microwave safe mixing bowl, add white chocolate. Place into microwave on high for 30 second intervals. Remove and stir. Continue this process until white chocolate is melted, let cool slightly.
3. Add the strawberry cream cheese, the mascarpone and the remaining powdered sugar to the melted white chocolate. Beat with hand mixer on high speed until mixture is creamy.
4. To assemble, arrange half of the lady fingers in the bottom of a 12 inch spring form cake pan.
5. Combine orange juice and strawberry jam together in a small bowl. Brush half of mixture over lady fingers.
6. Spread the white chocolate mixture over lady fingers. Arrange half of the strawberries over the top, pushing strawberries into the white chocolate layer.
7. Top with the remaining lady fingers. Brush cookies with the remaining orange juice mixture, reserving 2 tablespoons.
8. Smooth on the whipped cream mixture. Arrange the remaining strawberries in a spiral pattern on top of whipped cream to decorate cake.
9. Brush on the remaining orange juice mixture to glaze strawberries. Refrigerate for at least 1 hour before serving.

Creates 16 slices