Rūpjmaizes Kārtojums
(Layered Latvian Rye Bread Dessert)

Latvians have some incredibly delicious desserts. A lot of them are made with rye bread, which is an essential part of traditional Latvian cuisine.

**Ingredients**

- 10 slices coarse rye bread (about 350g total), slightly dried and crust removed
- 250 grams mascarpone cheese
- 4 tablespoons sugar
- 1 tablespoon ground cinnamon
- 1/2 teaspoon vanilla sugar
- 6 tablespoons mashed cranberries (with sugar)
- 3 tablespoons cream

**Preparation**

1. Grate slices of bread on a hand grater.
2. In a non-stick pan, mix breadcrumbs, 2 tablespoons sugar, and cinnamon, and toast the mix on a medium heat for 20 minutes. Keep stirring and breaking any lumps with a spatula.
3. Leave to cool.
4. Combine mascarpone cheese, 2 tablespoons sugar, cream, and vanilla sugar. Stir well.
5. Divide the toasted breadcrumbs in 3 parts, two of which are equal and one is slightly smaller in size (we’ll use it for topping).
6. Divide the mascarpone mix in two parts.
7. Put one part of the breadcrumbs on the bottom of your container.
8. With a spatula or spoon, gently spread the mascarpone mix over them.
9. Spread 3 tablespoons of mashed cranberries over the mascarpone mix.
10. Repeat with bread, mascarpone, and cranberries.
11. Cover the container and set it in the fridge.
12. Chill the dessert for 5 to 10 hours.
13. Top the dessert with a thinner layer of remaining breadcrumbs.

Enjoy!