

FAST & EASY TIRAMISU

Lower Saturated Fat, Vegetarian

Serves: 1/12 piece

Nutrition (per serving)

Calories: 160	Total Carbohydrate: 25
Total Fat: 3.5 g	Dietary Fiber: 0 g
Saturated Fat: 2.5 g	Protein: 7 g
Sodium: 220 mg	

Ingredients

- 2 (3 oz) pkgs ladyfingers, split or 2 loaves of angel food cake
- 2 (8oz) pkgs low-fat cream cheese, softened
- 2 ½ cup Cool Whip Lite® topping
- 1 tbsp almond flavoring (optional)
- 2 tsp cocoa powder
- 2 tbsp instant coffee
- 1 cup boiling water

½ cup and 1 tbsp Splenda® or sugar

Directions

1. Arrange 1 package of ladyfingers on bottom of 13x9-inch pan.
2. Dissolve instant coffee and 1 tbsp Splenda (or sugar) in boiling water.
3. Brush ½ cup coffee mixture over ladyfingers.
4. Beat cream cheese with electric mixer on medium speed until smooth.
5. Add Splenda (or sugar) and flavoring to cream cheese, mix well. Gently stir in whipped topping.
6. Pour half of the cream cheese mixture over ladyfingers.
7. Top with remaining ladyfingers; brush with remaining coffee.
8. Spoon remaining cream cheese mixture over ladyfingers, and dust with cocoa powder.
9. Refrigerate 4 hours or overnight.