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Angelic Tiramisu

Prep Time: 42 mins

Total Time: 42 mins

Ingredients

- 1 cup(s) water
- 14 ounce(s) condensed milk, sweetened, fat-free
- 1 package(s) pudding, instant, vanilla, fat-free, sugar-free, (1.4 ounces)
- 8 ounce(s) cream cheese, reduced-fat, softened
- 8 ounce(s) whipped dessert topping, fat-free, thawed
- 24 ladyfingers, (two 3 ounce packages)
- 1 cup(s) coffee, strong, brewed
- 1 tablespoon cocoa powder, unsweetened

Recipe Tip:

Cover and chill for 8 hours.

Preparation

1. Combine first 3 ingredients in a large bowl; stir well with a whisk. Cover and chill 30 minutes.
2. Add cream cheese; beat with a mixer at medium speed until blended. Fold in whipped topping.
3. Split ladyfingers in half lengthwise. Arrange 16 halves in a single layer in an 8-inch square baking dish. Drizzle with 1/3 cup coffee. Spread one-third of pudding mixture evenly over ladyfingers. Repeat procedure twice with remaining ladyfingers, coffee, and pudding mixture. Cover and chill 8 hours. Sprinkle with cocoa.

Yield: 12 servings (serving size: about 3/4 cup).

