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## ***Low Fat Tiramisu Cheesecake***

- 2 Pkgs (8 ounces ea) fat-free cream cheese
- 1 Pkgs (4 ounces) sugar free instant vanilla pudding mix
- 2/3 Cup dry milk powder
- 1 Cup cold coffee
- 1 Tsp Brandy extract
- 3/4 Cup Cool-Whip Lite
- 1 (6 ounce) prepared chocolate pie crust
- 2 Tbsp unsweetened cocoa

In a large bowl, stir cream cheese with a spoon until soft. Add dry pudding mix, dry milk powder and coffee. Mix well using a wire whisk. Blend in brandy extract and 1/4 cup Cool Whip Lite. Spread mixture into pie crust. Evenly drop remaining Cool Whip Lite by tablespoon to form 8 mounds. Sprinkle chocolate chips over top. Refrigerate for at least 1 hour. Cut into 8 servings.

Makes 8 Servings