



Turbo-Tremendous Tiramisu



Entire recipe: 275 calories, 3g total fat (0.5g sat. fat), 448mg sodium, 48.5g carbs, 1g fiber, 22g sugars, 9g protein

Prep: 10 minutes

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Ingredients

- 1 tsp. instant coffee granules
- 1 tsp. sugar-free French vanilla powdered creamer
- 2 no-calorie sweetener packets
- 1 tbsp. Jell-O Sugar Free Fat Free Vanilla Instant pudding mix
- 1/4 cup fat-free ricotta cheese
- 1/4 tsp. vanilla extract
- 1/4 cup Cool Whip Free (thawed)
- 6 ladyfingers (found in the produce or bakery section)
- 1 tsp. unsweetened cocoa powder

Directions

In a glass, combine coffee granules, creamer, and 1 sweetener packet. Add 1/4 cup hot water and stir until ingredients have dissolved. Add 1/4 cup cold water.

Transfer 2 tbsp. of the mixture to a medium bowl. Add pudding mix and stir until mostly smooth. Mix in ricotta cheese, vanilla extract, and remaining sweetener packet. Fold in Cool Whip.

Place 3 ladyfingers side by side in a wide bowl (or on a plate). Drizzle with half of the remaining coffee mixture, about 3 tbsp.. Evenly spread with half of the pudding mixture; sprinkle with 1/2 tsp. cocoa powder.

Evenly layer with remaining ingredients: 3 ladyfingers (side by side), coffee mixture, pudding mixture, and 1/2 tsp. cocoa powder.

Refrigerate until chilled, at least 1 hour. Enjoy!

MAKES 1 SERVING

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