





Tiramisu Cheesecake Dip



1/6 of recipe (about 1/4 cup): 95 calories, 3.5g total fat (2g sat. fat), 95mg sodium, 12.5g carbs, 0.5g fiber, 6.5g sugars, 2.5g protein

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Prep: 5 minutes



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Ingredients

1/2 tbsp. instant coffee granules
2 packets natural no-calorie sweetener
3/4 cup light whipped topping (thawed from frozen)
1/3 cup light/low-fat ricotta cheese
1/4 cup whipped cream cheese
1 tsp. vanilla extract
Dash salt
8 ladyfingers, crumbled into pieces (find them in the produce or bakery section)
Dash unsweetened dark cocoa powder

Serving suggestions: additional ladyfingers, strawberries, graham crackers

Directions

In a medium bowl, combine coffee granules, sweetener, and 1 tbsp. hot water. Stir to dissolve.

Add whipped topping, ricotta, cream cheese, vanilla extract, and salt. Mix until uniform.

Gently fold in half of the ladyfinger pieces.

Sprinkle with remaining ladyfingers pieces and cocoa powder.

MAKES 6 SERVINGS

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