



Top-Tier Tiramisu



1/6th of recipe: 206 calories, 7.5g total fat (5.5g sat. fat), 145mg sodium, 29g carbs, 0.5g fiber, 17g sugars, 6.5g protein

Prep: 15 minutes

Chill: 1 hour

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Ingredients

1 tbsp. instant coffee granules
4 packets no-calorie sweetener (like Truvia)
1/8 tsp. rum extract
1 cup light/low-fat ricotta cheese
1/4 cup light/reduced-fat cream cheese
2 tsp. vanilla extract
2 cups natural light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free CocoWhip! Light](#))
16 ladyfingers (found in the produce or bakery section)
1 tsp. unsweetened cocoa powder

Directions

In a glass, combine coffee granules, 2 sweetener packets, and rum extract. Add 1/4 cup hot water, and stir to dissolve. Add 1/2 cup cold water.

Transfer 1/3rd of the mixture (about 1/4 cup) to a medium-large bowl. Add ricotta, cream cheese, vanilla extract, and remaining 2 sweetener packets. Stir until smooth and evenly mixed. Fold in whipped topping.

Place 8 ladyfingers evenly in an 8" X 8" baking dish. Drizzle with half of the remaining coffee mixture (about 1/4 cup). Evenly spread with half of the ricotta mixture (about 1 1/2 cups); sprinkle with 1/2 tsp. cocoa powder.

Evenly layer with remaining ingredients: ladyfingers, coffee mixture, ricotta mixture, and 1/2 tsp. cocoa powder.

Cover and refrigerate until chilled, at least 1 hour.

MAKES 6 SERVINGS

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