

Simple Tiramisú



PREPARATION TIME
30 minutes



COOKING TIME
none



PERFECT PARTNER
hazelnut coffee



Specialty coffee makes a wonderful companion to serve with this recipe! Just sprinkle cinnamon, cloves, nutmeg or grated orange peel over the grounds in the coffee filter before brewing.

SHOPPING LIST

- ladyfingers
- whipped topping
- reduced-fat cream cheese
- unsweetened cocoa powder
- nonfat sour cream

ON HAND

- strong coffee
- maple syrup

INGREDIENTS

- $\frac{2}{3}$ cup strong coffee
- $\frac{1}{3}$ cup plus $\frac{1}{2}$ cup maple syrup
- 16 ladyfingers, split
- 3 ounces reduced-fat cream cheese, softened
- $\frac{1}{2}$ cup nonfat sour cream
- 12 ounces whipped topping
- 1 tablespoon unsweetened cocoa powder

SERVES 6

COOKIN' *Express*

• For a quick and easy substitution for 1 cup sour cream, try using an equal amount of plain, whole milk yogurt or 1 tablespoon lemon juice mixed with enough evaporated milk to make 1 cup.

Make Ahead

Plan ahead. Make additional morning coffee and prepare this recipe early in the day. Chill, covered with plastic wrap, until needed.

◆ VARIATION

Enhance the coffee flavor in this dessert by adding $\frac{1}{4}$ cup espresso to the filling in step 3.

1 Combine coffee and $\frac{1}{3}$ cup maple syrup in a small bowl; blend well. Spoon over ladyfingers.



2 Line bottom and sides of an 8 x 8-inch dish with ladyfingers.

3 Combine cream cheese, sour cream and $\frac{1}{2}$ cup maple syrup in a bowl. Beat until smooth. Fold in whipped topping.



4 Spoon cream cheese mixture over ladyfingers. Cover with plastic wrap. Refrigerate for about 15 minutes. Remove plastic; sift cocoa over top just before serving.