



## EASY TIRAMISU

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This is the easiest and creamiest tiramisu ever. It's a family favorite and perfect for dessert any time of the year. It's also foolproof!

### DIRECTIONS:

#### INGREDIENTS:

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened  
1 pkg instant vanilla pudding  
1 tub Cool Whip  
1-1/2 cups brewed strong coffee, cooled  
1 pkg savoiardi/ladyfinger biscuits  
1 tsp. unsweetened cocoa powder

1. Beat cream cheese in large bowl with mixer until well blended. Gradually beat in cool whip and pudding mix; continue beating 3 to 4 min. or until thickened.
2. Dip half the ladyfingers, 1 at a time, into 3/4 cup coffee in shallow dish; place in single layer on bottom of 9×13 inch glass dish. Top with half the cream cheese mixture. Repeat with remaining ladyfingers, coffee and cream cheese mixture.
3. Refrigerate several hours or until chilled. Sprinkle with cocoa powder just before serving.