



## ShortCut Tiramisu

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- 1 pkg ladyfingers divided
- 1 Tbsp. Instant Coffee
- 1 tsp. Sugar
- ½ cup boiling water
- 1 (8 oz.) Pkg Cream Cheese Softened
- 1 tbsp. almond flavored liqueur (optional)
- 1 Cup Cool Whip thawed
- 1 tsp. unsweetened cocoa powder

### Directions

Arrange ½ pkg of ladyfingers on the bottom of a 9x9 or 8x8 baking dish.

Dissolve instant coffee and sugar in boiling water. (I used instant mocha coffee for the flavor) Brush ¼ cup of the coffee mixture over the ladyfingers in the dish.

Beat cream cheese, sugar, and liqueur with mixer on medium speed until it is smooth. Gently stir in whipped topping.

Spoon ½ of the cream cheese mixture over the ladyfingers in the dish.

Top with another layer of ladyfingers.

Brush ladyfingers with remaining coffee.

Spoon the remaining cream cheese over ladyfingers.

Dust with Cocoa powder.

Refrigerate at least 4 hours or overnight.

Makes 4-6 servings.

*You may double the recipe and make it in a 13x9 dish if you are serving more people.*

