

# Italian Ice Lemon Tiramisu

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## Servings: 9

*1 can (22 ounce) lemon  
creme pie filling  
3 tablespoons agave nectar  
3 tablespoons limoncello  
liqueur  
1 package (7.05 ounce)  
ladyfingers (24 cookies)  
1/2 cup cream  
1 cup mascarpone cheese,  
room temperature  
1 teaspoon lemon zest  
1/3 cup marshmallow creme*

## Preparation Time: 25 minutes

Spray an 8x8-inch pan with nonstick spray.  
Spoon one cup of lemon pie filling in the bottom  
of the pan.

In a bowl, mix the agave nectar and limoncello.  
Dip twelve ladyfingers in the liquid mixture and  
press into the lemon filling in the pan.

In a medium bowl, beat together the cream,  
mascarpone, lemon zest and marshmallow  
creme until soft peaks form. Beat in the  
remaining lemon pie filling. Set aside.

Top the ladyfingers with half of the creme  
mixture. Repeat with another layer of dipped  
ladyfingers. Top with the remaining creme  
mixture.

Chill the dessert for two hours.

Garnish with lemon zest or lemon slices.

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Per Serving (excluding unknown  
items): 89 Calories; 9g Fat (91.0%  
calories from fat); 1g Protein; 1g  
Carbohydrate; trace Dietary Fiber;  
29mg Cholesterol; 12mg Sodium.  
Exchanges: 0 Lean Meat; 0 Fruit; 2  
Fat.