

# Must Have Tiramisu

*Ale Gambini - Beverly Hills, CA  
Taste of Home Grandma's Favorites*

## **Servings: 9**

*1/2 cup heavy whipping  
cream  
2 cups vanilla yogurt  
1 cup fat-free milk  
1/2 cup brewed espresso  
Or strong coffee, cooled  
24 crisp ladyfinger cookies  
baking cocoa  
fresh raspberries (optional)*

In a small bowl, beat the cream until stiff peaks form. Fold in the yogurt. Spread one-half of the cream mixture onto the bottom of an eight-inch square dish.

In a shallow dish, mix the milk and espresso. Quickly dip twelve ladyfinger cookies into the coffee mixture, allowing the excess to drip off. Arrange in the dish in a single layer, breaking to fit as needed. Top with half of the remaining cream mixture. Dust with baking cocoa. Repeat the layers.

Refrigerate the tiramisu, covered, for at least two hours before serving.

If desired, serve with fresh raspberries.

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Per Serving (excluding unknown items): 79 Calories; 7g Fat (74.7% calories from fat); 2g Protein; 3g Carbohydrate; 0g Dietary Fiber; 25mg Cholesterol; 30mg Sodium. Exchanges: 1/2 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.