Derek's Super Healthy Tiramisu

Prep Time: 15 minutes

Cook Time: Refrigerate 4-16 hours

Serves: 16

Ingredients:

9 oz fat free sour cream

9 oz low fat cream cheese

1/2 cup sugar

3 Tbsp skim milk

½ tsp vanilla extract

6 oz light frozen whipped topping

1 cup brewed coffee

10 ½ oz ladyfinger cookies or pound cake (cut into 1x2" slices)

1 ½ Tbsp unsweetened cocoa powder

Directions:

- 1. In a large mixing bowl with an electric mixer, beat cream cheese and sour cream together until smooth.
- 2. While mixing, add sugar, milk, and vanilla and blend until smooth.
- 3. Fold in frozen whipped topping gently with a spatula.
- 4. Dip ladyfingers or pound cake in coffee and layer half of them in the bottom of a 10 $\frac{1}{2}$ x 12 $\frac{1}{2}$ or similar size pan, or dessert glasses
- 5. Layer half of the cream cheese mixture onto ladyfingers. Repeat with the rest of the coffee-dipped ladyfingers and cream cheese mixture.
- 6. Dust cocoa powder on top and refrigerate 4-16 hours.
- 7. Serve with fresh berries and mint.