

Easy Tiramisu Cake

Ingredients:

1. 1-2 packages of Alessi Biscotti Savoiardi ("Lady Fingers"). You find them at aisle 5 at HEB in Woodway (on the aisle where they have pasta).
2. Maxwell House coffee (mix coffee with your flavor of choice such as rum syrup, hazelnut syrup, or caramel syrup to taste).
3. Two packages of Philadelphia Cream Cheese (fat-free is fine).
4. 3 - 4 cups of milk (skim milk is OK).
5. Dry vanilla pudding mix (sugar-free is fine; may need to use larger packages of the pudding).
6. Large tub of cool whip.



Directions:

Immerse each Lady Finger in the cool coffee mixture very quickly (in and out), and arrange them in the bottom of a 9x13 pan. DO NOT oversoak the Lady Fingers because they will fall apart. Beat the cream cheese in a large bowl with an electric mixer until creamy. Gradually beat in the milk. Add the dry pudding mix. Use as much milks a necessary to make a soft pudding mixture. I make my own ship cream by beating heavy cream, with a little sugar or Splenda, with an electric mixer until it become stiff (Use sugar or Splenda to taste).

Spread half of the pudding mixture over the fingers in the pan. Top with another layer of fingers, immersed in the flavored coffee. Cover this layer with the remaining pudding. Finish with a thin layer of whipped cream on the top. Decorate with shaved semi-sweet chocolate, or powdered cocoa. Place in the refrigerator for at least 3 hours, or until the following day.

These are not exact measurements; you'll have to judge the amount of ingredients and the type of pan you have, and you'll have to cut the amount of the ingredients if you make a small amount of Tiramisu.