



Tiramisu Blende

NIBBLEDISH CONTRIBUTOR

Ingredients

1 c (240 mL) ricotta or mascarpone cheese

1 c (240 mL) cream cheese

1/2 c (120 mL) sugar or other sweetener, to taste

24 lady fingers

1/2 c (120 mL) coffee-flavored liqueur

Cocoa for sprinkling

Instructions

Place cheeses and sugar in a blender for one minute or until smooth.

Separate ladyfingers and layer them across the bottom of a 9-inch x 13-inch (22.5cm x 32.5cm) pan. Drizzle half of the liqueur over the ladyfingers evenly. Spread half of the cheese mixture on top, and then repeat the layering with remaining ingredients. Sprinkle with cocoa and refrigerate until cold or ready to serve.