

TIRAMISU COOKIE SANDWICHES

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Ingredients

- 1/2 cup low-fat ricotta cheese
- 2 Tbsp icing sugar
- 1/2 tsp vanilla extract
- 1/8 tsp cinnamon
- 1/8 tsp of nutmeg
- 12 ladyfingers
- 4 Tbsp of very strong coffee, divided
- 2 Tbsp bittersweet chocolate chips, melted



1. Mix ricotta with the sugar, vanilla, cinnamon & nutmeg in a medium bowl.
2. Place 6 ladyfingers in a 9-by-5-inch pan.
3. Drizzle with 2 Tbsp of coffee, just enough to be absorbed.
4. Divide the ricotta evenly over the 6 ladyfingers.
5. Place another layer of ladyfingers over the ricotta and drizzle with the remaining 2 Tbsp of coffee.
6. Drizzle with melted chocolate. Refrigerate until the chocolate is set, about 30 minutes.
7. Serve immediately. (Does not keep overnight)

Makes 6 servings.

Per serving:

Cal.:107 calories

Fat: 2 g fat

Carbs: 18 g

Protein: 3 g