

## Easy Tiramisu

### Ingredients:

- 48 sugar-free vanilla wafer cookies
- 1/2 cup brewed, strong coffee, divided
- 2 (8-ounce) packages cream cheese
- 1/4 cup Splenda
- 1/4 cup sugar-free chocolate syrup
- 2 cups sugar-free whipped topping
- 1 tablespoon cocoa powder
- (Optional) Fresh strawberries for garnish



### Directions

1. Layer the bottom of a 9 X 13-inch pan with 24 vanilla wafers. Sprinkle 1/4 cup of the brewed coffee evenly over the cookies.
2. In a medium bowl, mix the cream cheese, Splenda, and chocolate syrup with a hand mixer. Gently fold in whipped topping.
3. Spread half of the cream-cheese mixture over the cookies.
4. Lay the remaining 24 cookies evenly on top of the spread mixture. Sprinkle the remaining 1/4 cup of brewed coffee evenly over the cookies.
5. Spread the remaining cream-cheese mixture on top of the cookies. Sprinkle with cocoa.
6. Chill 2 hours before serving. Garnish with fresh strawberries if desired.

*Makes 16 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***