

# Taste of Home



## Easy Tiramisu

**🕒 Total Time** Prep: 20 Min. + Chilling

**Yield** 6 Servings



**✅ Test Kitchen Approved**

This easy tiramisu is creamy, sweet and full of coffee flavor. It's alcohol-free, too, and topped off with a layer of cocoa for a rich, tantalizing treat.

## Ingredients

- 2 cups cold 2% milk
- 1 package (3.4 ounces) instant vanilla pudding mix
- 1 cup heavy whipping cream
- 3 tablespoons confectioners' sugar
- 28 soft ladyfingers, split
- 2-1/2 teaspoons instant coffee granules
- 1/2 cup boiling water
- 1 tablespoon baking cocoa

## Directions

- 1** In a large bowl, whisk milk and pudding mix for 2 minutes. Let stand until soft-set, about 2 minutes. In a small bowl, beat cream until it begins to thicken. Add

confectioners' sugar; beat until soft peaks form. Fold into pudding; cover and refrigerate.

- 2 Arrange half the ladyfingers cut side up in an 11x7-in. dish. Dissolve coffee granules in the boiling water; drizzle half over the ladyfingers. Spread with half the pudding mixture. Repeat layers. Sprinkle with cocoa. Refrigerate until serving.

# Nutrition Facts

1 piece: 384 calories, 19g fat (11g saturated fat), 123mg cholesterol, 379mg sodium, 47g carbohydrate (33g sugars, 1g fiber), 7g protein.

“ No one can resist this quick and easy tiramisu recipe. Make it ahead for added mealtime convenience.  
—Taste of Home Test Kitchen

RECIPE CREATOR

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