



Baby Tiramisu

(Recipe from www.eatingwell.com)

Ingredients:

1/2 cup nonfat ricotta cheese, (4 ounces)
2 tablespoons confectioners' sugar
1/2 teaspoon vanilla extract
1/8 teaspoon ground cinnamon
12 ladyfingers, (about 1 3/4 ounces)
4 tablespoons brewed espresso, or strong coffee, divided
2 tablespoons bittersweet chocolate chips, melted

Directions:

Combine ricotta, sugar, vanilla and cinnamon in a medium bowl.
Place 6 ladyfingers in a 9-by-5-inch (or similar size) loaf pan. Drizzle with 2 tablespoons espresso (or coffee). Spread the ricotta mixture over the ladyfingers. Place another layer of ladyfingers over the ricotta and drizzle with the remaining 2 tablespoons espresso (or coffee). Drizzle with melted chocolate. Refrigerate until the chocolate is set, about 30 minutes. (Makes 6 servings)

Cook's Notes: To melt chocolate, microwave on Medium for 1 minute. Stir, then continue microwaving on Medium in 20-second intervals until melted, stirring after each interval. Or place in the top of a double boiler over hot, but not boiling, water. Stir until melted.