



With our compliments

GLUTEN FREE PANTRY TIRAMUSU

- 1 pkg Dr. Schar Lady Fingers (#307009)
- 4 tsp. instant coffee granules
- 1 tsp. gf vanilla
- 1/2 cup hot water
- 2 – 8oz. softened cream cheese
- 3/4 cup sugar
- 4 cups Cool Whip
- 3 tsp. unsweetened cocoa powder

Line an 8 inch square pan with plastic wrap. Line bottom of pan with 1/2 of lady fingers (they can be broken to fit pan). Combine coffee, vanilla and hot water. Mix well. Spoon 1/2 of mixture over lady fingers. Combine cream cheese and sugar and beat at high speed. Fold in 2 cups of Cool Whip. Spread 1/3 of cheese mixture over lady fingers. Sprinkle with 1 tsp. cocoa powder. Repeat to make a second layer. Cover with plastic. Refrigerate 3 hours or overnight. Remove from refrigerator and invert onto serving platter. Spread with remaining cheese mixture. Garnish with remaining Cool Whip if necessary.