

**Dessert**

---

# **Frosty Tiramisu**

Margee Berry - Trout Lake, WA

Taste of Home Healthy Cooking Bonus Book - June/July 2008 - Cool Treats

**Servings: 6**

**Start to Finish Time: 10 minutes**

**3 tablespoons brewed coffee**

**6 ladyfingers**

**1 quart vanilla ice cream, softened**

**1 container (8 oz) Mascarpone cheese**

**1 cup chocolate milk**

**2 tablespoons baking cocoa**

**whipped cream**

**chocolate curls**

Brush the coffee over the ladyfingers. Set aside.

In a large mixing bowl, beat the ice cream, cheese and milk until smooth.

Divide among six parfait glasses or serving dishes.

Sprinkle with cocoa.

Place a ladyfinger in each glass.

Top with the whipped cream and chocolate curls.

---

Per Serving (excluding unknown items): 233 Calories; 13g Fat (49.9% calories from fat); 5g Protein; 25g Carbohydrate; trace Dietary Fiber; 50mg Cholesterol; 98mg Sodium. Exchanges: 0 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.