

**Dessert**

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# Tropical Tiramisu II

www.peanutbutter.com

**Servings: 8**

**Preparation Time: 20 minutes**

**Chill: 30 minutes**

**2 small bananas, thinly sliced**

**2 tablespoons light rum**

**1 container (8 ounce) frozen non-dairy whipped topping, thawed**

**1/2 cup Skippy creamy or super chunk peanut butter**

**1 package (3 ounce) prepared lady fingers, about 24**

**3 ounces strong brewed coffee or espresso**

**cocoa powder**

In a medium bowl, gently toss the bananas with the rum. Set aside.

In a large bowl with a wire whisk, blend the whipped topping with the peanut butter.

On a serving platter, arrange the lady fingers, top sides down, into four rows of three to form a rectangle. Brush each lady finger generously with coffee.

Evenly top the lady fingers with 1/2 of the peanut butter mixture. Top with the bananas.

Brush the remaining coffee on the bottoms of the remaining lady fingers and arrange, top sides up, on the bananas.

Evenly spread the remaining peanut butter mixture on the top and sides.

Sprinkle with the cocoa powder.

Chill for 30 minutes or until ready to serve.

Sprinkle with additional cocoa powder, if desired.

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Per Serving (excluding unknown items): 35 Calories; trace Fat (4.2% calories from fat); trace Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1/2 Fruit.