

# White Chocolate Amaretto Tiramisu

## Serves 8

### Ingredients

1 pkg. (4 servings) fat free/sugar free white chocolate instant pudding  
1 cup 1% or skim milk, cold  
2 tbsp. Simple Indulgence™ White Chocolate Amaretto Dessert Blend  
½ tsp. almond extract  
8 oz. container of light or fat-free whipped topping  
3 oz. package of Lady Fingers  
16oz. package of strawberries, sliced  
3 tbsp. strawberry jam  
1 tbsp. water

### Optional

2 almond biscotti cookies, crushed  
white chocolate curls or shavings

In Quick Shake® Container, mix pudding, milk and Simple Indulgence™ White Chocolate Amaretto Dessert Blend until thickened. Place in an 8 ¾-cup/2.1 L Wonderlier® Bowl. Using a Saucy Silicone Spatula, fold in whipped topping and set aside. Place the strawberries in a 6-cup/1.4 L Wonderlier® Bowl and set aside. Put the strawberry jam in a Tupperware® Micro Pitcher and heat in the microwave for 20 seconds, until it turns to liquid, then stir in water. Pour the jam sauce over the strawberries and mix together until all strawberries are completely glazed.

Place a layer of strawberries, a layer of white chocolate cream and a layer of lady fingers in an Ice Prisms™ Medium Bowl. Repeat strawberry and cream layer. Garnish top of tiramisu with remaining strawberries, white chocolate curls and crushed almond biscotti. Chill in refrigerator until serving.