

# LEMON TIRAMISU

## Ingredients

- |  |                             |
|--|-----------------------------|
| 1 carton (8 ounces) mascarpone cheese            | 1 cup 2% milk               |
| 1 package (8-ounces) cream cheese, softened      | 1 tsp lemon extract         |
| 1 package (3.4 ounces) instant lemon pudding mix | 2/3 cup lemon juice         |
|  | 3 Tbsp sugar                |
|  | 24 crisp ladyfinger cookies |
|  | 2 tsp grated lemon zest     |

## Directions

1. Beat first five ingredients on medium speed until blended, 2-3 minutes (do not overbeat).
2. Whisk lemon juice and sugar in a shallow bowl until sugar is dissolved. Quickly dip 8 ladyfingers into lemon juice, allowing excess to drip off; place in a single layer in an 8-in. square dish. Spread a third of the mascarpone mixture over top. Repeat layers twice.
3. Sprinkle with lemon zest. Refrigerate, covered, at least 2 hours before serving.

Serves 9

Source: *Taste of Home*