

Strawberry Tiramisu Trifle

Very elegant dessert. Easy to fix and a lighter version because of the cottage cheese.

Recipe by Zachary Burton | Created on **Mar 12, 2022**

Ingredients

- 1 tablespoon instant coffee granules (such as Nescafe®)
- ¼ cup hot water
- 1 cup cottage cheese
- ¾ cup heavy whipping cream
- ½ cup confectioners' sugar
- 1 (5.3 ounce) package ladyfinger cookies
- ½ (16 ounce) package fresh strawberries, hulled and sliced
- 4 whole fresh strawberries

Directions

- Stir instant coffee granules and water together in a bowl until dissolved. Let cool.
- Beat cottage cheese, cream, and confectioners' sugar together in a separate bowl with an electric mixer on medium-high speed until thickened, 1 to 2 minutes.
- Brush each ladyfinger cookie with coffee. Arrange a few ladyfingers in the bottom of 4 serving glasses. Spread a layer of cream filling atop the ladyfingers. Layer a few strawberry slices atop cream filling. Repeat with remaining ladyfingers, cream filling, and sliced strawberries, ending with a layer of cream filling. Garnish each glass with a whole strawberry.

Nutrition Facts

Serving: **4 servings** | Calories: **432.8 kcal** | Carbohydrates: **46.1 g** | Protein: **12.5 g** | Saturated fat: **13.2 g** | Cholesterol: **152.6 mg** | Sodium: **301.6 mg** | Fiber: **1.9 g** | Sugar: **18.6 g**

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