

Your Just Desserts

Entertaining 101

(NAPSA)—It may be easy to create a memorable dinner party that's long on enjoyment and short on stress if you plan your menus with a combination of prepared and home-made items. What's more, if you're striving to watch your calories, try to balance the meal. One place to trim the fat is dessert.

Here's a tiramisu recipe using the new chocolate pudding made with 1% milk that makes an elegant dessert and lightens it up for your guests:



Here's a terrific tiramisu you can serve without guilt.

"Guiltless Tiramisu"

Ingredients

4 oz. Kozy Shack chocolate pudding made with 1% milk

¼ cup whipped topping

4 pieces ladyfinger

¾ cups coffee or espresso (brewed)

Make mousse by folding whipped topping into Kozy Shack chocolate pudding made with 1% milk and hold. Break the ladyfingers in half lengthwise. Brew regular coffee or espresso for dipping of ladyfingers. Dip the ladyfingers in coffee to moisten. Arrange ladyfingers (round side up) around perimeter of bowl. Spoon mousse into center. Garnish to taste.