

Dessert

Creamy Tiramisu Cheesecake

Priscilla Gilbert - Indian Harbour Beach, FL

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Servings: 12

Preparation Time: 30 minutes

Bake Time: 1 hour 10 minutes

1 tablespoon butter, melted
1/3 cup chocolate graham cracker crumbs (about two whole crackers)
2 tablespoons plus two teaspoons instant coffee granules
1 tablespoon hot water
1/3 cup strong brewed coffee
1 teaspoon rum extract
1 package (3 oz) ladyfingers, split
4 packages (8 oz each) cream cheese, softened
1 1/3 cups sugar
1/3 cup heavy whipping cream
1/3 cup sour cream
2 teaspoons vanilla extract
4 eggs, lightly beaten
baking cocoa

Preheat oven to 325 degrees.

Brush the bottom of a 9-inch springform pan with butter. Sprinkle evenly with cracker crumbs. Place the pan on a double thickness of heavy-duty foil (about 18 inches square). Securely wrap the foil around the pan.

Dissolve the coffee granules in hot water. Cool and set aside for the filling.

Combine the brewed coffee and rum extract. Brush over the flat sides of the split ladyfingers. Arrange the ladyfingers, rounded sides out, along the sides of the prepared pan.

In a large bowl, beat the cream cheese and sugar until smooth. Beat in the cream, sour cream, vanilla extract and the dissolved coffee. Add the eggs. Beat on LOW speed just until combined. Pour into the prepared pan.

Place the springform pan into a large baking pan. Add one inch of boiling water to the larger pan.

Bake for 70 to 80 minutes or until the center is just set and the top appears dull.

Remove the springform pan from the water bath and remove the foil.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

Remove the springform lid from the pan.

Just before serving, dust the cheesecake with cocoa.

Per Serving (excluding unknown items): 422 Calories; 33g Fat (69.4% calories from fat); 8g Protein; 24g Carbohydrate; 0g Dietary Fiber; 169mg Cholesterol; 267mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 6 Fat; 1 1/2 Other Carbohydrates.