

Tiramisu Mousse Cheesecake

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Servings: 16

Preparation Time: 25 minutes

Start to Finish Time: 5 hours 53 minutes

Chill: 4 hours

HOW TO BAKE IN A SPRINGFORM PAN

Preheat the oven to 325 degrees if using a 9-inch springform pan (or to 300 degrees if using a dark nonstick 9-inch springform pan). Prepare the batter as directed. Pour into the pan. Bake for 1 hour and 10 minutes or until the center is almost set. Run a knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim.

HOW TO NEATLY CUT CHEESECAKE SLICES

When cutting a cheesecake, carefully wipe off the knife blade between cuts using a clean, damp towel. This prevents the creamy filling from building up on the blade, ensuring nice clean cuts that leave the filling intact.

HOW TO TEST CHEESECAKE DONENESS

To avoid overbaking a cheesecake, check for doneness at the minimum baking time by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft and jiggly. Do not insert a knife into the center as this may cause the cheesecake to crack during cooling.

40 (about 1-1/3 cups) Nilla vanilla wafers, finely crushed

3 tablespoons butter, melted

4 packages (8 ounces ea) Philadelphia cream cheese, softened and divided

3/4 cup sugar

6 tablespoons strongly brewed Maxwell House coffee, cooled and divided

3 eggs

1/3 cup milk

1 package (3.4 ounce) JELL-O vanilla flavor instant pudding

2 cups Cool Whip whipped topping, thawed and divided

1/2 square Baker's semi-sweet chocolate, coarsely grated

16 (about 1/2 cup) fresh raspberries

Preheat the oven to 325 degrees.

In a bowl, mix the wafer crumbs and butter. Press into the bottom of a 13x9-inch pan.

In a large bowl, beat three packages of the cream cheese, sugar and one tablespoon of the coffee with a mixer until well blended.

Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 28 minutes or until the center is almost set. Cool completely.

In a medium bowl, beat the remaining cream cheese with an electric mixer until creamy.

Add the milk and remaining coffee. Mix well.

Add the dry pudding mix. Beat for 2 minutes.

Stir in 1-1/2 cups of the whipped topping.

Spread the mixture over the cheesecake. Sprinkle with the chocolate.

Refrigerate for four hours.

Garnish with the remaining whipped topping and raspberries just before serving.