

Chocolate Tiramisu Cake

The Pampered Chef®

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| 1 package (18.25 ounces) devil's food cake mix (plus ingredients to make cake) | 1 container (12 ounces) frozen whipped topping, thawed, divided |
| 1 package (8 ounces) cream cheese, softened | ½ cup granulated sugar |
| ½ cup powdered sugar | ¼ cup instant coffee granules |
| ½ cup sour cream | ⅓ cup boiling water |
| ½ teaspoon rum extract | ¼ cup semi-sweet chocolate morsels, grated |
| | Chocolate garnishes and espresso beans (optional, see below) |



1. Preheat oven to 325°F. Grease and flour **Springform Pan**. Prepare cake mix according to package directions; pour into pan. Bake 50-55 minutes or until **Cake Tester** inserted in center comes out clean. Cool 15 minutes. Remove collar; cool completely.
2. Trim off rounded top of cake. Cut cake horizontally in half. Carefully remove top layer; set aside. In large bowl, whisk cream cheese and powdered sugar until smooth. Whisk in sour cream and rum extract. Place 1 cup of the whipped topping into **Easy Accent® Decorator**; set aside. Fold remaining whipped topping into cream cheese mixture.
3. In medium bowl, stir granulated sugar, coffee granules and boiling water until dissolved; brush half over bottom cake layer. Spread with half of the cream cheese mixture. Grate half of the chocolate morsels over cream cheese layer using **Deluxe Cheese Grater**. Top with second cake layer. Brush with remaining coffee mixture and spread with remaining cream cheese mixture. Grate remaining chocolate over top. Pipe whipped topping border around edge of cake. Garnish with *Chocolate Garnishes* and espresso beans, if desired.

Yield: 12 servings

Nutrients per serving: Calories 520, Total Fat 28 g, Saturated Fat 13 g, Cholesterol 80 mg, Carbohydrate 58 g, Protein 5 g, Sodium 450 mg, Fiber 1 g

Chocolate Garnishes: Place ½ cup semi-sweet chocolate morsels in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 1-1½ minutes or until chocolate is smooth, stirring every 20 seconds. Pour chocolate into small plastic bag. Twist top of bag; secure. Cut a small tip off corner of bag. Gently squeeze chocolate into swirls on **Parchment Paper**; place one espresso bean in center of each swirl. Let stand until set.