

## TIRAMISU CHEESECAKE



### Ingredients:

1	Tablespoon	Butter
70-80	Each	Vanilla Wafers (divided)
2½	Teaspoons	Instant Coffee*
3	Tablespoons	Hot Water*
6	Teaspoons	Amaretto (divided)
1	Cup	Sugar
4	Large	Eggs, room temperature
4	8 Ounce	Cream Cheese (softened)
½	Cup	Sour Cream, room temperature
1¼	Cup	Heavy Whipping Cream
2	Tablespoons	Powdered Sugar
1	Tablespoon	Unsweetened Cocoa Powder

### Directions:

1. Layer 35-40 vanilla wafers in the bottom of a 13x9 baking dish coated with butter. In a small bowl mix 2½ teaspoons of instant coffee with 3 tablespoons hot water. Add 3 teaspoons of the Amaretto. Brush ½ of the coffee mixture over the wafers; set aside the rest.
2. In a large bowl, beat the eggs and sugar on high speed until thick and pale (about 4 to 5 minutes). Add the sour cream and beat until incorporated. Add the cream cheese and beat until smooth. Pour half the filling over the wafers.
3. Add 1 tablespoon of the coffee mixture into the other ½ of the filling and beat to incorporate it completely.
4. Layer the rest of the wafers over the top and brush with the remaining coffee mixture. Spread filling that has the coffee mixture over top and bake in a 325° oven for 40 – 45 minutes. Remove from oven and cool on a wire rack for 1 hour.
5. Cover and cool overnight. Just before serving, whip heavy cream with 2 tablespoons powdered sugar and remaining 3 teaspoons Amaretto until stiff peaks are formed. Spread over refrigerated cheesecake and dust with cocoa powder.

*\*Or you can use 3 tablespoons (divided) of very strong brewed coffee.*