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Chocolate tiramisu cake

Ingredients

1 pack devil's food cake mix
350ml cool whip, thawed
1 pack cream cheese, softened
¼ cup semi-sweet chocolate morsels, grated
¼ cup instant coffee
1/3 boiling water
½ cup powdered sugar
½ cup sour cream
½ teaspoon rum extract
½ cup granulated sugar

Preparation

- 1 Preheat oven to 325 F. Grease and flour pan (about 2.8 inch pans).
- 2 Prepare the cake mix according to package directions. Then pour in the pan and evenly spread.
- 3 Bake for 50-55 minutes then check centre with cake tester. If it comes out clean, remove it from oven and cool for 15 minutes.
- 4 Trim off rounded top of cake to level. Cut the cake horizontally in half. Then place the top layer in another pan and set aside.
- 5 In a bowl, combine cream cheese and powdered sugar then whisk until smooth. Then add rum extract and sour cream. Set aside 1 cup of whipped topping for garnish. Fold the remaining topping into cream cheese mixture.
- 6 Combine coffee, sugar and boiling water in a bowl and stir until dissolved.
- 7 Brush half of the coffee mixture to the bottom cake and then half of the cream cheese mixture.
- 8 Grate half of the chocolate morsels over cream cheese layer then top the second cake layer with remaining coffee mixture and spread the cream cheese mixture.
- 9 You can decorate the cake using reserved whipped topping.
- 10 Enjoy!

Cooks Note
