

Posted on 2 June 2014

by ewfood

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 50-5 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