

ELIZA'S TIRAMISU Cheesecake

When setting about creating a unique recipe to share with you, I almost chose a classic tiramisu. With my Italian heritage and love of coffee, it seemed like the perfect choice. In the end, I decided to meld traditional tiramisu with my husband's favorite dessert. I hope you enjoy the tiramisu cheesecake combination as much as we do.

SUBSTITUTIONS

For an alcohol-free version, you can substitute the Kahlúa with strongly brewed Kahlúa-flavored coffee.



FOR GRAHAM CRACKER CRUST:

INGREDIENTS

- 1 1/3 cup graham cracker crumbs
- 1/3 cup granulated sugar
- 4 Tbs melted butter

INSTRUCTIONS

1. Preheat oven to 350 degrees Fahrenheit.
2. Generously grease a 9 inch spring-form pan with butter.
3. Wrap the outside with aluminum foil, covering the bottom and up the sides (This will prevent any water from seeping inside the pan when immersed in a water bath).
4. Mix graham cracker crumbs, granulated sugar, and melted butter just until crumbs are moistened.
5. Pat a thin layer of the graham cracker mixture evenly along the bottom.
4. Bake at 350 for 10 minutes or until golden brown.
5. Let cool.

FOR COFFEE MIXTURE:

INGREDIENTS

- 2 Tbs Kahlúa or coffee liqueur
- 2 Tbs granulated sugar
- 3 Tbs espresso (or strongly brewed coffee)
- 3 Tbs hot water

INSTRUCTIONS

1. Combine all ingredients in a small saucepan.
2. Bring mixture to a boil.
3. Simmer 3 min, stirring occasionally.
4. Let mixture cool.

Continued...





FOR CHEESECAKE:

INGREDIENTS

- 2 Tbs espresso (cooled to room temperature)
- 2/3 cup heavy cream
- Lady fingers (roughly 20)
- 3 8oz packages of cream cheese (room temperature)
- 1 1/3 cup granulated sugar
- 1/4 cup cornstarch
- 2 eggs
- 1 Tbs pure vanilla extract

INSTRUCTIONS

1. In a small bowl, combine espresso with the heavy cream and set aside.
2. Preheat oven to 350 degrees Fahrenheit.
3. Dip the lady fingers in coffee mixture. Coat completely but do not soak. Layer evenly on top of the cooled graham cracker crust.
4. In a large bowl or KitchenAid mixer, beat one package of cream cheese, 1/3 cup of granulated sugar, and the cornstarch on low-medium speed until smooth. Scrape sides of bowl, if needed.
5. Blend in the remaining cream cheese, one package at a time.
6. Add eggs, one at a time.
7. Add in remaining sugar and vanilla extract and beat on medium speed until light and fluffy.
8. Slowly add in coffee and cream mixture just until blended, being careful not to over whip.
9. Pour cream cheese mixture over the lady fingers and spread evenly.
10. Place pan in a large shallow dish of hot water until the water reaches about halfway up the sides of the pan.
11. Bake for 1 hour, or until the edges of the cheesecake are set, but the center is still loose.
12. Remove from oven and lift the pan from the water. Let cool on a wire rack for 2 hours, then cover and move to the refrigerator to cool completely. Approximately 4 hours or leave overnight.

Continued...



FOR THE TOPPING:

INGREDIENTS

- 1 1/2 cup heavy whipping cream (still cold)
- 2 Tbs granulated sugar
- 1 Tbs pure vanilla extract
- 1 8oz carton of mascarpone cheese



INSTRUCTIONS

1. Whip the cream until it thickens and soft peaks start to form.
2. Add the granulated sugar and whip until stiff peaks form, careful not to over-mix.
3. Lightly beat in vanilla extract.
4. Gently fold in mascarpone cheese.
5. Remove chilled cheesecake from the refrigerator and spoon 2/3 of the topping over the top of the cheesecake. (The consistency will be like stiff whipped cream. For a firmer topping, place the cheesecake in the freezer for a few hours before spreading. The cold cheesecake will harden the whipped cream.)
6. Carefully remove the sides of the spring-form and spread the remaining topping evenly around the sides of the cheesecake.

FOR THE COFFEE SYRUP:

INGREDIENTS

- 1 cup granulated sugar
- 4 ounces espresso (or strongly brewed coffee)
- 2 Tbs Kahlúa
- 1 tsp pure vanilla extract

INSTRUCTIONS

1. Combine all ingredients in a small saucepan
2. Bring to a boil.
3. Boil gently for 3 minutes, stirring continually. Sauce will start to thicken.
4. Let cool, then refrigerate. Sauce will continue to thicken as it cools.

TO SERVE:

1. Sprinkle cheesecake with cocoa powder and/or chocolate shavings.
2. Top with fresh raspberry and mint leaves.
3. Plate and drizzle each slice with a generous amount of coffee sauce.

Enjoy!

