



Tiramisu Layer Cake



Prep	Cook	Ready In
5 m	20 m	2 h



SAFEWAY

Safeway
299 S Van Dorn St
ALEXANDRIA, VA 22304

Recipe By: bettina
"Fancy taste without all the work. This cake is wonderful for a get together or just a special occasion at home. Using a box cake mix as a base it's a real time saver!"

Ingredients

CAKE:	2 tablespoons coffee flavored liqueur
1 (18.25 ounce) package moist white cake mix	FROSTING:
1 teaspoon instant coffee powder	2 cups heavy cream
1/4 cup coffee	1/4 cup confectioners' sugar
1 tablespoon coffee flavored liqueur	2 tablespoons coffee flavored liqueur
FILLING:	GARNISH:
1 (8 ounce) container mascarpone cheese	2 tablespoons unsweetened cocoa powder
1/2 cup confectioners' sugar	1 (1 ounce) square semisweet chocolate

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans.
- 2 Prepare the cake mix according to package directions. Divide two thirds of batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan.
- 3 Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a measuring cup, combine brewed coffee and 1 tablespoon coffee liqueur; set aside.
- 4 To make the filling: In a small bowl, using an electric mixer set on low speed, combine mascarpone, 1/2 cup confectioners' sugar and 2 tablespoons coffee liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.
- 5 To make the frosting: In a medium bowl, using an electric mixer set on medium-high speed, beat the cream, 1/4 cup confectioners' sugar and 2 tablespoons coffee liqueur until stiff. Fold 1/2 cup of cream mixture into filling mixture.
- 6 To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour one third of reserved coffee mixture over cake, then spread with half of the filling mixture. Top with coffee-flavored cake layer; poke holes in cake. Pour another third of the coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in a sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.
- 7 To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

ALL RIGHTS RESERVED © 2018 Allrecipes.com
Printed From Allrecipes.com 4/17/2018

Domino Confectioners 10X Powdered Sugar 2 Lb
\$4.00 for 2 item - expires in a month

Signature Kitchens Confectioners Powdered Sugar 32 Oz
\$1.99 for 1 item - expires in 3 months

Donut Shop Extra Bold Medium Roast Coffee K-cups 0.34 Oz 12 pack
\$6.99 for 1 item - expires in 16 days

Folgers Gourmet Selections Morning Cafe Ground Light Roast Coffee K-Cups 0.34 Oz 12 pack
\$7.99 for 1 item - expires in 16 days

Maxwell House Original Instant Coffee 8 Oz
\$5.99 for 1 item - expires in 3 months

Maxwell House Original Roast Instant Coffee 12 Oz
\$8.99 for 1 item - expires in 3 months