

Amaretto Tiramisu

From Terry Weagley of Abishag

For Pound Cake, prepare several hours ahead or the day before:

1 package, Duncan Hines Deluxe Yellow Cake mix

1 small package vanilla instant pudding

1/3 cup oil

1 cup water

4 eggs

Grease and flour 2- 8"x 4" loaf pans.

Place all ingredients in a large bowl and beat at medium speed for 2 minutes.

Divide the batter evenly between the 2 loaf pans and bake at 350 for 45-50

minutes or until a toothpick comes out clean. Cool in pans on rack for 20 min-

utes. Remove cakes from pans and allow to cool completely. Freeze or store one pound cake and reserve the other for the tiramisu.

Ingredients for the filling:

1-8 oz. package cream cheese

1/3 cup sugar

5Tbsp. amaretto liqueur

1 tsp. vanilla

1-8oz tub Cool Whip, thawed

¾ cup strong coffee (I used instant coffee)

¼ cup unsweetened cocoa powder

For the topping:

1 Tbsp. confectioner's sugar

2 Tbsp. sliced almonds

To assemble tiramisu:

Beat the cream cheese and sugar in a mixing bowl until light and fluffy, 2-4 minutes. Pour in the amaretto and vanilla and mix well. Fold in the Cool Whip and mix well.

Slice the pound cake into ½" slices. Arrange ½ of the slices in one layer in a 9"x9" pan so that they fit together closely. I used several large slices from the middle of the cake in combination with several shorter pieces from the ends. I also cut small pieces to fill in the open spaces between slices.

Sprinkle ½ of the coffee evenly over the cake slices.

Top the cake pieces with ½ of the cream cheese mixture (2cups), spreading it out evenly. Sprinkle ½ of the cocoa (I used a small hand sifter) over the cream cheese mixture.

Arrange the remaining ½ of the sliced cake over the cocoa, sprinkle with the remaining coffee, spread the remaining cream cheese mixture over that, and top with the rest of the cocoa.

Cover and refrigerate at least 4 hours or overnight. When ready to serve, sprinkle the confectioner's sugar (I used a small hand sifter) and sliced almonds over the cocoa.

Introduced at the first International Festival in October. A dreamy light dessert that goes down way too easy.