

Tiramisu Pound Cake

Ingredients:

- 1 container (8 oz.) whipped topping
- 4 oz. cream cheese, room temperature
- 3 tablespoons confectioners' sugar

- ½ teaspoon rum extract
- ½ cup strong coffee or espresso, room temperature
- ½ cup chocolate ice-cream syrup

- 1 ***"Home-style Delicious"*** 12 oz. pound cake, cut into ½ -inch-thick slices
- 2 oz. shaved semi-sweet dark chocolate
- Unsweetened cocoa powder, for dusting, optional

Directions:

1. In a large bowl, mix together the softened cream cheese and the confectioner's sugar. Stir in the whipped topping until combined well and the mixture is creamy and smooth. In a separate bowl, stir the rum extract and chocolate syrup into the coffee.
2. In an 8"X8" baking dish, place half the cake slices in a single layer, trimming to fit. Drizzle half of the syrup/coffee/rum extract mixture over the layer of cake slices. Top with half the creamy mixture and half the shaved chocolate. Repeat. Dust top with cocoa powder, if desired. Best if covered and refrigerated at least 4 hours before serving.