



Tiramisu Cheesecake

Ingredients

For the Crust

- 1 (12 oz) package ladyfingers
- 1/4 cup unsalted butter, melted
- 2 tablespoons coffee-flavored liqueur (such as Kahlúa)

For the Filling

- 3 (8 oz) packages cream cheese, softened
- 1 (8 oz) container mascarpone cheese, softened
- 1 cup white sugar
- 2 tablespoons coffee-flavored liqueur
- 1/4 cup all-purpose flour
- 2 large eggs
- 1 teaspoon heavy cream (optional, as needed for texture)
- 1/4 oz semisweet chocolate, for garnish

Instructions

Step 1: Preheat and Prep

Preheat the oven to 350°F (175°C).

Place a pan of water on the lowest oven rack to create steam for even baking.

Step 2: Make the Crust

Crush ladyfingers into fine crumbs using a food processor or rolling pin.

In a bowl, combine the crumbs with melted butter and coffee liqueur.

Press the mixture firmly into the bottom of a 9-inch springform pan.

Step 3: Make the Filling

In a large mixing bowl, beat cream cheese, mascarpone, and sugar with an electric mixer until smooth and creamy (about 2–3 minutes).

Scrape down the sides of the bowl. Add the coffee liqueur and mix.

Add flour and eggs; beat on low speed just until combined and smooth.

If the batter is too thick, mix in a splash of heavy cream.

Step 4: Bake the Cheesecake

Pour the filling over the prepared crust.

Place the pan on the center oven rack and bake for 40 to 45 minutes, or until the cheesecake is just set in the center.

Step 5: Cool Gently

Turn off the oven, slightly crack the door, and let the cheesecake cool inside for 20 minutes. Then transfer to a wire rack and let cool completely for 30 more minutes.

Step 6: Chill

Refrigerate the cheesecake for at least 3 hours, or overnight, to fully set and develop flavor.

Step 7: Garnish and Serve

Right before serving, grate semisweet chocolate over the top for a classic tiramisu touch. Slice and serve chilled.