

CopyCat Olive Garden Tiramisu

Ingredients

1 sponge cake (10 to 12" and about 3" tall)
3 ounces strong black coffee
3 ounces brandy or rum
1 1/2 pounds cream cheese
1 1/2 cups superfine sugar
cocoa powder for sprinkling on top

Directions

Cut across middle of sponge cake, forming two layers, each about 1 and 1/2 inches thick.

Blend coffee and brandy. Sprinkle enough mixture over the bottom half of the cake to flavor it strongly. Don't moisten the cake too much or it may collapse.

Beat room temperature cheese and 1 cup sugar until sugar is completely dissolved and cheese is light and spreadable. Test for sweetness during the beating, adding more sugar if needed.

On the cut surface of the bottom layer, spread half of the cheese mixture.

Place the second layer on top.

Spread the remaining cheese mixture on top.

Sprinkle top with sifted cocoa.

Refrigerate the cake for at least two hours before cutting and serving.