

Pound Cake with Tiramisu Cheesecake Icing

...from the kitchen of Southern Charm Winery

ingredients

1 box Wind & Willow Tiramisu Cheesecake Mix
8 oz cream cheese, room temperature
8 oz cool whip, thawed
4 tbsp butter, room temperature
Dark chocolate and white chocolate bars (optional)
Sara Lee Pound Cake (family size), thawed

directions

- * Mix cream cheese, cool whip and butter until well-blended. Add Tiramisu cheesecake mix and stir until creamy.
- * Cut Sara Lee cake in half, horizontally, to make 2 layers.
- * Spread 1/3 Tiramisu Cheesecake on bottom layer, not quite to edge. Using vegetable peeler or zester, shave dark and white chocolate over Tiramisu.
- * Place 2nd layer on top. Ice top and sides of pound cake with remaining Tiramisu Cheesecake. Sprinkle topping mix on tops and sides of cake. Shave additional dark and white chocolate on top of cake.
- * Chill until ready to serve.

Wine Suggestions: Christmas in Dixie, Southern Belle or Carolina White