

Tirami Su Cheesecake

2 pkgs. (8 oz. Each) cream cheese, softened

½ c. sugar

½ tsp. Vanilla

2 eggs

2 tbsp. Brandy

12 ladyfingers, split

½ c. strong coffee

optional: cool whip and 1 square bakers semi-sweet chocolate, shaved

Mix cream cheese, sugar, and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Stir in brandy. Arrange ladyfingers on bottom and sides of 9-inch pie plate; drizzle with coffee. Pour cream cheese mixture into pie plate. Bake at 350 degrees for 40 minutes or until center is almost set. Cool. Refrigerate for 3 hrs. or overnight. Top with cool whip and shaved chocolate if desired.