**Tiramisu Cheesecake**

*A light fluffy change from the traditional cheesecake. You will love the slight espresso flavor mixed with the creamy cheese. The preferred ladyfingers are the soft sponge-cake kind. I have seen them in many supermarkets near the fruit section. If you can’t find them, don’t panic, you can use the hard ladyfinger cookies, cut in half to line the outside. Don’t forget the grated chocolate for the top; it looks very pretty. You can freeze this cake in an airtight container or well wrapped in foil. To thaw, loosen the covering and leave in the refrigerator for at least a day.*

14 chocolate sandwich cookies

2 tablespoons butter, melted

12-14 soft sponge ladyfingers (3-ounce package)

1 teaspoon instant espresso powder or instant coffee

2 tablespoons whole milk

2 (8-ounce) packages cream cheese, softened

1 (8-ounce) package Mascarpone cheese, softened

1 cup sugar

1 tablespoon cornstarch

1 teaspoon vanilla

3 large eggs

1 (8-ounce) container sour cream

milk chocolate bar, for grating

Preheat oven to 350 degrees. In the bowl of a food processor fitted with a metal blade, process the cookies until they are finely crushed into crumbs. Add the butter and mix to moisten.

Press the crumbs into the bottom of an ungreased 9-inch springform pan. Cut the ladyfingers in half, crosswise. Line the ladyfingers around the sides of the pan, rounded side out and cut side down.

In a small cup or bowl mix the espresso powder in the milk, stirring to dissolve. Set aside.

In a medium mixing bowl beat the cream cheese and Mascarpone until combined and fluffy. Gradually add sugar. Beat on medium-high until smooth. Turn the speed to low and beat in the cornstarch, vanilla, and eggs until just combined. Stir espresso mixture into the batter.

Pour the batter into the ladyfinger-lined pan. Place the pan on a baking sheet. Bake for 45-50 minutes. Center will appear nearly set when gently shaken. Remove from oven. Immediately spread the sour cream on top, starting at the center and going almost to the edges.

Cool in pan for 15 minutes. Use a small knife or spatula to make sure the ladyfingers are not sticking to the sides of the pan. Cool at least one hour. Cover with plastic wrap and chill in the refrigerator for at least 5 hours. Sprinkle grated chocolate over the top of the cheesecake.

*Yield: 12 servings*

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