Mocha Java Pie with Kahlua

Description

Like iced coffee in a pie with some kahlua on top! So fast and easy to put together.

Summary

Yield: 8
Prep Time: 30 minutes
Category: Desserts
Cuisine: American
Tags: Kahlua cream cheese

Ingredients

- 2 tsp Instant coffee granules
- 1 tbsp hot water
- 1 pkgs cream cheese (8 oz packages), softened
- 1 tsp vanilla extract
- 3 1/2 cups whipped topping
- 1 pkg Chocolate Graham Cracker Crust
- 1 cup milk
- 1 pkg 3.9 ounces instant chocolate pudding
- 1 cup heavy whipping cream
- 1/2 cup powdered sugar
- 1 tbsp kahula
- 1 Chocolate curls - optional

Instructions

1. Dissolve 1 tsp. coffee ganules in the hot water. In a large bowl, beat cream cheese and 1/2 cup powdered sugar until fluffy. Add vanilla and coffee mixture. Fold in two cups of whipped topping. Spoon into crust.

2. In a small bowl, dissolve 1 tsp. coffee granules in milk. In a large bowl, combine milk mixture and pudding mix. Beat on high speed until pudding is thick. Fold in 1 1/2 cup whipped topping. Spread carefully over cream cheese layer.

3. In a small bowl, beat cream until it begins to thicken. Add 3 TBsp. powdered sugar and kahula. Beat until soft peaks form. Spread over pudding mixture.

4. Top with chocolate curls if desired. Refrigerate for two hours or until set.

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Notes

Add kahula to layers as you wish if it is an adult party.