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.

Notes

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