# Mocha Java Pie with Kahlua

## Description

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

## 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.



## Summary

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

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