

Recipe:

HERSHEY'S TRIPLE CHOCOLATE TORTE

Cake:

2 eggs, separated
1 ½ cups sugar, divided
1 ¼ cup flour
½ cup cocoa
¾ tsp baking soda
½ tsp cinnamon
½ cup oil
1 cup buttermilk or sour milk*

Gently grease and flour 2 round 8 inch pans or 2 heart shaped pans. Beat egg whites until foamy; gradually add ½ cup sugar, beating until stiff peak forms.

Stir together remaining 1 cup of sugar, flour, cocoa, baking soda and cinnamon. Add oil, milk and egg yolks, beat until smooth (by hand). Gently fold beaten egg whites into batter. Pour into pans and bake for 25 minutes at 350°. Remove from pans and let cool completely on wire rack. Once cooled, with a sharp knife, cut each cake layer horizontally in half.

Chocolate Cream Filling:

⅔ cup sugar
⅓ cup cocoa
1 large whipping cream (2 cups)
1 ½ tsp vanilla

In mixing bowl combine sugar and cocoa. Add whipping cream and vanilla; beat on low speed until thick and well blended. Spread one cake layer with one third of Chocolate Cream Filling, top with second layer. Repeat procedure ending with plain cake layer on top.

*continued

Recipe:

HERSHEY'S TRIPLE CHOCOLATE TORTE (continued)

Chocolate Glaze:

3 tbsp butter
3 tbsp corn syrup
1 tbsp water
1 cup milk chocolate chips

In small saucepan, combine butter, corn syrup and water. Cook over medium heat, stirring constantly, until mixture begins to boil. Remove from heat; add chocolate chips, whisk until melted. Cool for about 3 minutes and then spread over top of cake. If glaze gets too thick, add milk to thin.

* To sour milk: use 1 tbsp lemon juice plus milk to equal 1 cup. Let stand for about 5 minutes before adding to mixture.

Decorate with strawberries dipped in chocolate.

Enjoy!