

Chocolate Truffle Torte

[Titus Tea 2012](#)

1 package Moist Dark Chocolate Cake mix (Use Cocoa powder instead of flour to dust pans). Bake per directions on the box, in 2-8 inch round pans.

Cool completely.

Filling:

½ c Semi-Sweet Chocolate Chips

8 oz container Rich's Whip (thaw in refrigerator before using)

Melt chips (as directed on package) cool just until warm. Beat Rich's Whip until fluffy. Add melted chocolate and continue to beat until stiff. Put all this filling between the cake layers (cake layers - round side down).

Chocolate Glaze:

Melt 1 square (1 oz) unsweetened chocolate with 2 Tablespoons of butter.

Stir in 1½ cup of sifted powdered sugar (sift then measure the 1½ cups) and 1 teaspoon vanilla.

Gradually add 2-3 Tablespoons boiling water, beating until smooth.

Spread it on the top of the cake and to the edges, letting it go down the side.



Any Questions, Please call Sharon Ginn 262-361-3799 or Jen Arn 262-538-4172

Please deliver your cake(s) between 5:00 & 5:30 to Country Springs Hotel on April 27th 2012