

## Nancy Luckett

### Black Forest Torte

- 1 3/4 cups all-purpose flour  
1 3/4 cups sugar  
1 1/4 teaspoons soda  
1 teaspoon salt  
1/4 teaspoon baking powder  
2/3 cup soft margarine or butter  
4 (1 ounce each) squares unsweetened chocolate, melted and cooled  
1 1/4 cups water  
1 teaspoon vanilla extract  
3 eggs  
Chocolate Filling  
Cream Filling  
1/2 of 4-ounce sweet chocolate bar

Measure into a large mixing bowl flour, sugar, soda, salt, baking powder, margarine, melted chocolate, water, and vanilla. Beat at low speed to blend. Then beat at medium speed for 2 minutes, scraping sides and bottom of bowl frequently. Then add eggs and beat for an additional 2 minutes.

Spoon into four 8-inch round layer cake pans which have been greased (approximately 1 1/4 cups batter in each). Layers will be very thin. If preferred, only two layers may be baked at a time. Bake at 350 degrees F. from 15 to 18 minutes or until wooden pick inserted in center comes out clean. Cool

slightly; then remove from pans. Cool thoroughly before adding filling.

Place bottom layer of cake on serving plate and spread with half of Chocolate Filling. Add another layer and spread with half of Cream Filling. Repeat layers, having Cream Filling on top. Using a vegetable peeler, make chocolate curls with the 1/2 bar of sweet chocolate. Decorate top completely. Sides of torte do not have frosting. Wrap with plastic wrap and refrigerate until ready to serve. Yield: 12 servings.

*Chocolate Filling:* Melt 1 1/2 sweet chocolate bars (4 ounces each) over hot water. Cool; blend in 3/4 cup margarine. Stir in 1/2 cup chopped almonds or pecans.

*Cream Filling:* Whip together 2 cups whipping cream with 1 tablespoon sugar and 1 teaspoon vanilla; do not overbeat.