THE J.M. SMUCKER Co

Chocolate Cappuccino Torte

Prep Time	Cook Time	Serves	Difficulty
30 mins	35 mins	12	N/A

Ingredients

- **Cake:**
- 2/3 cup (150 mL) toasted and ground hazelnuts
- 1/4 cup (50 mL) **Five Roses®** All Purpose Bleached White Flour

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- 4 tsp (20 mL) instant coffee crystals
- 1 cup (250 mL) butter
- 3/4 cup (175 mL) milk chocolate chips
- 1/3 cup (75 mL) semi-sweet chocolate chips
- 3/4 cup (175 mL) granulated sugar
- 4 eggs
- **Glaze:**
- 1/4 cup (50 mL) butter
- 3/4 cup (175 mL) semi-sweet chocolate chips
- 2 tbsp (30 mL) whipping (35%) cream or light (10%) cream

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9” (23 cm) round cake pan and line bottom with parchment paper.

Step 2:

Cake: Combine nuts, flour and coffee crystals. Set aside.

Step 3:

Melt butter and chocolate chips in large saucepan on low heat or in microwave in large bowl, mixing with a whisk until smooth. Cool 15 minutes; transfer to mixing bowl. Stir in sugar. Add eggs, one at a time, beating well after each. Stir in flour mixture. Mix well. Spread in prepared pan.

Step 4:

Bake in centre of preheated oven for 30 to 35 minutes or just until set in centre. Cool 10 minutes, then remove from pan and cool completely. Wrap well and chill overnight or up to 1 week.

Step 5:

Glaze: Melt butter and chocolate chips in small saucepan over low heat, stirring until smoothly melted. Remove from heat. Stir in cream. Cool until slightly thickened. Place cake on rack over waxed paper. Pour glaze over top letting it go over sides to cover. Chill to set glaze.

Try it with fresh raspberries or raspberry sorbet.

Images

