

Chocolate Bavarian Torte

*Edith Holmstrom - Madison, WI
Taste of Home Grandmas Favorites*

Servings: 12

*1 package Devil's Food
cake mix (regular size)
1 package (8 ounce) cream
cheese, softened
1/3 cup packed brown
sugar
1 teaspoon vanilla extract
1/8 teaspoon salt
2 cups heavy whipping
cream, whipped
2 tablespoons grated
semisweet chocolate*

Preparation Time: 15 minutes**Bake Time: 30 minutes**

Prepare and bake the devil's food cake mix according to package directions, using two nine-inch round baking pans. Cool in the pans for 10 minutes before removing to wire racks to cool completely.

In a large bowl, beat the cream cheese, sugar, vanilla and salt until smooth. Fold in the cream.

Cut each cake horizontally into two layers. Place the bottom layer on a serving plate. Top with one-fourth of the cream mixture. Sprinkle with one-fourth of the chocolate. Repeat the layers three times.

Cover and refrigerate the torte for eight hours or overnight.

Per Serving (excluding unknown items): 228 Calories; 21g Fat (83.0% calories from fat); 2g Protein; 8g Carbohydrate; 0g Dietary Fiber; 76mg Cholesterol; 96mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1/2 Other Carbohydrates.