

# **Chocolate Mousse Torte**

Relish Magazine

**Servings: 16**

**Preparation Time: 20 minutes**

**37 vanilla wafers, divided**

**4 squares BAKER'S Semi-sweet Chocolate, divided**

**2 pkg (3.9 oz) JELL-O chocolate instant pudding**

**2 cups + 2 tbsp cold milk, divided**

**1 tub (8 oz) whipped topping, thawed; divided**

**1 pkg (8 oz) cream cheese, softened**

**1/4 cup sugar**

**3/4 cup fresh raspberries**

Stand 16 wafers around inside edge of 9-inch round pan lined with plastic wrap.

Melt 3 chocolate squares as directed on package.

Beat pudding mixes and 2 cups milk in medium bowl with whisk for 2 minutes. Add melted chocolate; mix well. Stir in 1 cup of whipped topping; pour into prepared pan.

Beat cream cheese, sugar, and remaining milk with mixer until well blended. Stir in 1 cup of the remaining whipped topping; spread over pudding. Top with remaining wafers. Refrigerate 3 hours. Meanwhile, shave remaining chocolate into curls.

Invert torte onto plate. Remove pan and plastic wrap. Top torte with remaining whipped topping; berries and chocolate curls.

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Per Serving (excluding unknown items): 146 Calories; 9g Fat (54.4% calories from fat); 2g Protein; 15g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 87mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.