

Dessert

Orange Cream-Macadamia Torte

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 16

Preparation Time: 40 minutes

Start to Finish Time: 2 hours 50 minutes

To toast the coconut, spread in a shallow pan. Bake at 350 degrees for 8 to 10 minutes, stirring occasionally or until golden brown.

To toast the macadamia nuts, spread in a shallow pan. Bake at 350 degrees for 6 to 10 minutes, stirring occasionally or until light brown.

TORTE

1 roll Pillsbury refrigerated sugar cookie dough

1 package (8 oz) cream cheese, softened

1 teaspoon McCormick pure vanilla extract

1 1/4 cups flaked coconut, toasted

1 1/4 cups Fisher Chef's Naturals chopped macadamia nuts, toasted

3 tablespoons orange peel, grated

2 tablespoons lemon peel, grated

1 can (14 oz) Eagle Brand sweetened condensed milk

1/4 cup freshly squeezed orange juice

2 tablespoons butter

ICING

1 cup Hershey's premier white baking chips

1 tablespoon Crisco all-vegetable shortening

GARNISH (if desired)

1 large orange, cut into 16 thin slices

Preheat the oven to 350 degrees.

Let the cookie dough stand at room temperature for 10 minutes to soften.

In a large bowl, break up the cookie dough. Add 1/4 of the cream cheese and vanilla. Beat with an electric mixer on medium speed until well blended. Add 1 cup of the coconut, 3/4 cup of the nuts, one tablespoon of the orange peel and one tablespoon of the lemon peel. Beat until well blended. Spread evenly in the bottom and up the side of an ungreased 10-inch nonstick tart pan with a removeable bottom.

Bake 18 to 23 minutes or until light golden brown. Cool completely, about one hour.

Meanwhile, in a 2-quart heavy saucepan, add the condensed milk, orange juice, butter, remaining cream cheese, orange peel and lemon peel. Cook over low heat for 20 to 25 minutes, stirring constantly with a wire whisk, until the mixture is bubbly and thickened. Remove from the heat. Spread over the cooled crust.

Refrigerate until cooled, about one hour.

In a small microwaveable bowl, combine the white baking chips and shortening. Microwave on HIGH for 30 to 40 seconds, stirring every 10 seconds, until smooth. Drizzle over the cooled torte to cover. Sprinkle with the remaining 1/4 cup of coconut and 1/2 cup of the nuts, lightly pressing into the icing.

To serve, cut into 16 wedges. Top each with an orange slice.

Store loosely covered in the refrigerator.

Per Serving (excluding unknown items): 69 Calories; 7g Fat (83.2% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 20mg Cholesterol; 58mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 Fat.