



Claudia's Chocolate Cream Torte

Ingredients:

Cake:

- 6 eggs, separated
- 1½ cups sugar
- 6 tbsp water (I needed to add this to Claudia's recipe)
- 1 package vanilla sugar
- 1 cup minus 3 Tbsp all-purpose flour
- ⅔ cup cornstarch
- ½ cup cocoa powder
- 3 tsp baking powder

Chocolate Cream:

- 3½ cups whipping cream
- 3 bars bittersweet chocolate (total weight = 10 oz)

Instructions:

Cake:

1. Preheat oven to 350° F.
2. Grease and flour a 10-inch springform pan (use parchment paper in bottom)
3. Whip egg whites until stiff and set aside.
4. Beat egg yolks and sugar until creamy. Beat in water.
5. Mix flour, cornstarch, cocoa, and baking powder together. Stir into egg yolk/sugar mixture and mix in water. Gently fold in the stiffly beaten egg whites.
6. Pour into prepared pan and bake for 1 hour or until wooden pick inserted in center comes out clean.
7. Let cool completely before filling.

Chocolate Cream: Start this the day before!

1. Mix together the whipping cream and chocolate in a pot, over low heat, until chocolate is melted. Bring to boiling point. Cool and place in fridge for 24 hours.
2. Whip with a mixer until stiff.

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Assemble Cake:

1. Cut cake horizontally twice to get 3 layer.
2. Fill with the cream and frost the outside.
3. Decorate as shown or get creative!