



Cindy Roy

for home, about home, from home



Kirsten's Mocha Torte:

Ingredients:

- Duncan Hines Fudge Marble cake mix (I often bake a chocolate cake from scratch instead)
- 1 cup margarine
- 1 Tablespoon instant coffee dissolved in 1/4 cup boiling water
- 2 cups icing sugar + 1/4 cup icing sugar
- 1 tablespoon cocoa
- 2 cups of whipping cream
- 1 teaspoon vanilla
- Optional decorations (chocolate curls, slivered almonds, etc.)

Method:

1. Bake cake mix in 2 round pans. Split into 4 layers by cutting each cake in half horizontally.
2. **Mocha Filling:** Put the softened margarine in a bowl. Add the coffee/water mixture, 2 cups of the icing sugar and cocoa. Beat until smooth.
3. Whip 2 cups of whipping cream. Add 1 t. vanilla and 1/4 c. icing sugar.
4. **Assembly:** Spread *mocha filling* on first layer, followed by whipped cream. Repeat 3 more times. Cover top and sides with whipped cream. Decorate as desired. Make one day ahead.