

## Dessert

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# Almond Chocolate Torte

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**Servings: 12**

**Preparation Time: 30 minutes**

**Bake Time: 30 minutes**

**1 package (18 1/4 oz) chocolate cake mix**

**12 ounces German sweet chocolate, chopped**

**3/4 cup butter, cubed**

**1/2 cup chopped almonds, toasted**

**1 carton (8 oz) frozen whipped topping, thawed**  
**chocolate curls**

Prepare and bake the cake according to package directions, using two greased and floured 9-inch round baking pans.

Cool for 10 minutes before removing from the pans to wire racks to cool completely.

In a small saucepan, melt the chocolate and butter. Stir until smooth.

Stir in the almonds (the mixture will be thin). Set aside.

Split each cake into two horizontal layers.

Place the bottom layer on a serving plate. Spread with half of the chocolate mixture.

Top with the second cake layer. Spread with half of the whipped topping.

Repeat the layers.

Sprinkle with chocolate curls.

Chill at least one hour before serving.

Refrigerate the leftovers.

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Per Serving (excluding unknown items): 265 Calories; 19g Fat (62.6% calories from fat); 3g Protein; 23g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 364mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 1/2 Fat; 1 1/2 Other Carbohydrates.