

Toffee Torte

Recipe By *Esther Deutsch*



Cooking and Prep:  9
h 15 m

Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (12)

Main ingredients

- 1 (9-inch) **Glicks Graham Cracker Pie Crust**
- 1/2 cup plus 2 tablespoons (5 ounces) trans fat-free margarine
- 1 bar (3.5 ounces) good quality bittersweet chocolate (I use Rosemarie)
- 1 cup sugar
- 1/3 cup **Gefen Honey**

- 1/4 teaspoon salt
- 1/4 cup all-purpose flour
- 1 teaspoon Gefen Vanilla Extract
- 3 eggs

Topping

- 8 ounces (1 cup) Gefen Non-dairy Whipped Topping

Optional Garnish

- store-bought berry sauce
 - Gefen Cocoa Powder
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Start Cooking

Prepare the Torte

1. Preheat the oven to 350 degrees Fahrenheit. Over a double boiler, melt the margarine with the chocolate, stirring constantly. Remove from the heat and allow to cool for several minutes.
2. Pour the chocolate-margarine mixture into a mixing bowl. Add the sugar, honey, salt, flour, vanilla, and eggs and beat with a hand mixer until evenly combined, about one minute. Pour the batter into the graham cracker pie crust and bake for 30 minutes. Test cake with a toothpick to make sure it's done. Allow to cool for 20 minutes. Freeze the pie for at least eight hours.
3. In the bowl of an electric mixer, beat the whip topping until peaks form. Refrigerate until ready to serve.
4. To serve, remove the pie from the freezer and slice. Allow the slices to thaw for five minutes and serve immediately with a generous dollop of whip topping. If desired, dust the whip topping with cocoa powder and serve berry sauce on the side.