

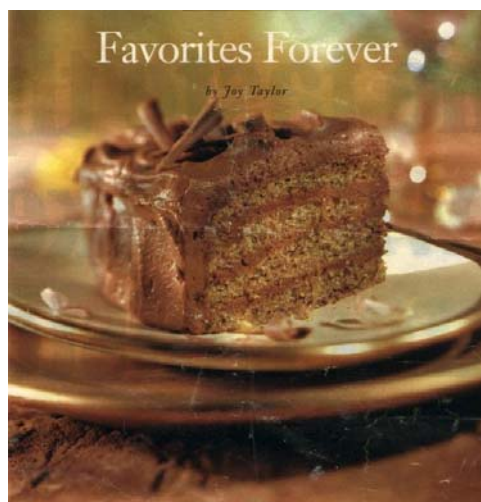
## **Walnut Mocha Torte**

This dessert should be made with a good Italian dinner. The generous amount of nuts reduces the flour required to only 2 tablespoons, making the cake light and delicate. The Torte won a \$100 in the Better Homes and Gardens' contest of 1987. The cake batter is completely mixed in your blender or food processor, and the baked results are rich, moist, and nutty.

1 cup walnuts or pecans  
2 Tbs. all-purpose flour  
2-1/2 tsp. baking powder  
4 eggs  
3/4 cup sugar

### **MOCHA FROSTING**

1 tsp. instant coffee, crushed  
1 cup whipping cream  
1/3 cup sugar  
1/4 cup unsweetened cocoa powder



Grease and flour two 8 x 1-1/2-inch round baking pans; set aside.  
In a medium bowl combine the walnuts or pecans, flour and baking powder.  
In a blender or food processor, blend eggs and sugar until smooth.  
Add nut mixture. Blend until smooth.  
Spread cake batter in prepared pans.  
Bake in a 350 degree oven for 20 to 25 minutes or until cake springs back when lightly touched (center may dip slightly).  
Cool 10 minutes and remove from pans; cool completely.

**MOCHA FROSTING:** In a small chilled mixer bowl dissolve coffee in whipping cream.  
Beat with an electric mixer on low speed until slightly thickened.  
Add sugar and unsweetened cocoa; beat until stiff peaks form.  
Yield: 2-1/2 cups.

Split each cake layer in half. Spread Mocha Frosting between layers and on top and sides of cake. Chill frosted cake several hours before serving.

Yield: 8 to 10 servings.