

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Sharpe

Impress Your Loved Ones with this Layers of Love Torte

**"This torte
is easy,
yet
elegant!"**



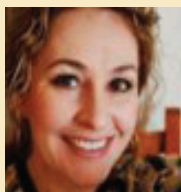
Show someone how much you care by whipping up something special this Valentine's Day. And, Lorie Roach's Layers of Love Torte is the perfect treat!

Each layer has a distinct flavor, but they combine to create an overall richness that is simply to-die-for. Easy to prepare and pretty to serve, this one is a must-try.

See step-by-step photos of Lorie's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/torte

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...



Lorie Roach
Buckatunna, MS
(Pop. 3,689)

-Janet

Layers of Love Torte



What You Need

- 1 pkg chocolate sandwich cookies, finely crumbled or ground in a food processor
- 6 tbsp butter, melted and cooled
- 2 c heavy cream
- 1 1/4 c powdered sugar, divided
- 12 oz cream cheese, softened to room temp, divided
- 1/2 c cookie butter
- 3 tbsp heavy cream, divided
- 1/2 c hazelnut spread
- 1/2 c peanut butter

Directions

- Preheat oven to 350. Place a 9-in springform pan on a baking sheet.
- Stir together the cookie

crumbs and the melted butter until just moistened. Press the crumbs evenly over the bottom and up the sides of the pan.

- Bake for 10 min, then cool completely on wire rack.
- Beat 2 c of the heavy cream with a wire whisk until foamy. Slowly add 1/4 c powdered sugar and beat until stiff peaks form. Refrigerate until needed.
- In another bowl, beat 4 oz cream cheese, 1/3 c powdered sugar, 1/2 c cookie butter, and 1 tbsp heavy cream until very smooth. Fold in 1/3 of the whipped cream to the cookie butter mixture and

spread evenly in the bottom of the crust.

- Rinse out bowl and beaters and beat another 4 oz cream cheese, 1/3 c powdered sugar, 1/2 cup hazelnut spread, and 1 c heavy cream until smooth. Fold in another 1/3 of the whipped cream. Spread evenly on cookie butter layer.
- Rinse bowl and beat the remaining cream cheese, 1/3 c powdered sugar, 1/2 c peanut butter, and 1 tbsp heavy cream. Fold in remaining whipped cream. Spread over hazelnut spread layer.
- Chill torte in the fridge for 8 hours or overnight.

Submitted by: Lorie Roach, Buckatunna, MS (Pop. 3,689)

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