

RECIPE

Chocolate Cinnamon Torte



Ingredients

- 1 cup (250 ml) sugar
- 1 ½ cups (375 ml) margarine, softened
- 2 eggs
- 1 Tbsp (15 ml) ground cinnamon
- 1 ⅓ cup (325 ml) all purpose flour
- 3 squares semisweet chocolate
- 2 cups (500 ml) whipping cream
- ⅓ cup (75 ml) cocoa

Preparation

1. **Preheat oven to 375°F. Tear 17 sheets of wax paper, each about 20 cm long. On one sheet trace bottom of 20 cm round cake pan. Evenly stack all sheets with pattern on top. Cut out circles.**
2. Into large bowl measure sugar, margarine, eggs, cinnamon and 1 cup (250 ml) flour. With a mixer at low speed, beat ingredients until well mixed, constantly scraping bowl with rubber spatula. Increase speed to medium; beat mixture 3 minutes or until very light and fluffy, occasionally scraping bowl. With a spoon stir in remaining flour to make soft dough.
3. With damp cloth, moisten one large cookie sheet. Place two waxed paper circles onto it. With a metal spatula, spread a scant ⅓ cup (75 ml) dough in a very thick layer onto each circle. Bake layers 8-12 minutes or until lightly browned around the edges.
4. Remove cookie sheet to wire rack. Cool 5 minutes. With pancake turner, carefully

remove cookie still on wax paper to wire rack to cool completely. (Allow cookie sheet to cool before spreading waxed circles with more dough - or grab another cookie sheet). Repeat until all dough is baked.

5. Coarsely grate chocolate squares; set aside. In a large bowl with mixer at medium speed, beat cream and cocoa until soft peaks form.
6. Carefully peel off paper from one cookie; place on flat cake plate; spread with about $\frac{1}{2}$ cup (125 ml) whipped mixture. Repeat layering; until all cookies are used, ending with mixture on top.
7. Pile grated chocolate on top of cake; refrigerate until as long as possible before serving - this allows cookies to soften for easier cutting.