

Chocolate Mousse Torte

1 pound Betty Crocker fudge brownie mix
¼ cup vegetable oil
¼ cup water
1 egg
2 bags (11.5 oz. each) semisweet
chocolate chunks (3 ½ cups)
½ cup chopped pecans
¼ cup toffee bits
1 package (8 oz.) cream cheese, softened
½ cup powdered sugar
1 teaspoon vanilla
1 pint (2 cups) whipping cream
Additional powdered sugar, if desired

Preheat oven to 350 degrees.

Grease bottom only of 9-inch springform pan with shortening or cooking spray. In medium bowl, stir browning mix, oil, water and egg until smooth. Stir in 1 bag of the chocolate chunks. Pour batter into pan; spread evenly. Sprinkle pecans and toffee bits over batter; press in lightly.

Bake 27 to 32 minutes or until center is set. Cool completely on wire rack, about 1 hour 30 minutes. Run sharp knife around side of pan to loosen browning layer.

In small microwavable bowl, microwave 1 cup of the remaining chocolate chunks uncovered on high 1 minute; stir until smooth. In medium bowl, beat cream cheese, ½ cup powdered sugar and the vanilla with electric mixer on medium speed until smooth. Beat melted chocolate into cream cheese mixture.

Reserve ¼ cup of the whipping cream. In chilled large bowl, beat remaining whipping cream on high speed until stiff peaks form. Fold chocolate-cream cheese mixture into whipped cream until no white streaks remain. Spoon mouse over brownie layer smoothing top. Refrigerate about 2 hours or until mousse is set.

Run thin, flexible spatula around side of pan to loosen torte; remove sides of pan. In small microwaveable bowl, microwave remaining ½ cup chocolate chunks uncovered on High 1 minute; stir until smooth. Stir in reserved ¼ cup whipping cream until smooth. Spoon warm chocolate mixture over top of mousse, allowing some to drizzle down sides. Smooth top of torte with thin, flexible spatula. Refrigerate 30 minutes or until serving.

Just before serving, gently place 4-inch heart doily (or purchased stencil) on torte. Using fine wire mesh strainer, sift additional powdered sugar over stencil. Carefully lift stencil from torte. You may also skip the stencil top and just sprinkle more nuts or toffee bits over the torte.

16 servings

An encouraging word: This recipe may seem long but it really is quite easy. Just take one step at a time – it is definitely worth the effort!

