

CHESTNUT TORTE

Crust: You may use your favorite butter cookie recipe, or use the recipe below:

2 sticks Imperial margarine
3/4 C Sugar
1/2 t Baking soda
1/2 t Vanilla
1/2 t Vinegar
1 1/2 C Flour

Beat margarine, sugar, soda, vinegar and vanilla for 10-15 minutes. (This is important.) Mix in flour. Spread dough on two 10 inch spring-form pans. Bake in 315 degree oven for 20-25 minutes. Cool crust to room temperature

Filling:

8 oz Cream cheese
1 1/2 C Peeled chestnuts, finely ground
2 T Cream or buttermilk
1/3 C Sugar
1/2 t Vanilla
1/8 t Almond flavoring

Grind chestnuts in blender to a very fine consistency. Add the rest of the ingredients and mix until well blended. Spread the filling on top of the two crusts.

Topping:

Melt 2 oz. of caramel and chocolate in separate bowls. (Soften caramel with a little milk until it is the consistency of thick sauce. - Soften the chocolate with a little butter)

Drizzle softened caramel over the filling to create interesting patterns. Repeat this process with melted chocolate. Refrigerate the torte until ready to eat. To serve, cut into wedges or squares. This freezes well.

From Nell Veenstra's kitchen