



### **Chocolate Cream Cheese Decadence Torte**

*Featuring: Ghirardelli® Chocolate Decadence Torte Mix 732-6122*

Yield: Three, 9" tortes.

A Ghirardelli® classic with a creamy new twist. A simple, swirled layer of cream cheese makes this a real guest pleaser. Add a white chocolate piping to the ganache fudge topping for an exquisite presentation.

#### **INGREDIENTS**

##### **Torte:**

54 oz (3 large pouches) **Ghirardelli Chocolate Decadence Torte Mix 732-6122**

24 oz (12) eggs

12 oz (1 1/2 cups) butter, melted

36 oz (9 pouches) ganache fudge topping (enclosed), divided

24 oz (3 cups) cream cheese, softened

7 oz (1 cup) sugar

6 oz (1 cup) **Ghirardelli Classic Vanilla White Chips 64104**

1 Tbsp vegetable oil

#### **EQUIPMENT**

Three, 9" cake pans

#### **METHOD**

##### **Torte:**

Place torte mix, eggs and melted butter in mixer bowl. Add three pouches ganache fudge topping. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Mix on low speed 30 seconds. Divide torte batter between three, generously greased 9-inch round pans (34 oz batter each pan). (Paper-lining not recommended.) Place cream cheese in separate mixer bowl. Using a wire whip, mix on medium speed 2 minutes. Scrape bowl and paddle. Add sugar; mix 2 minutes on medium speed or until smooth. Scale cream cheese mixture over torte batter in pans (10 oz mixture each pan). Swirl with knife for marbled effect. Bake in convection oven at 300°F for 43-47 minutes or until center does not jiggle when gently shaken and center is slightly firm to the touch. Cool in pan on wire rack 20 minutes. Run knife around edge and invert onto serving plate.

**Topping:**

Warm the remaining ganache fudge topping pouches by placing unopened in hot tap water 4-5 minutes. Remove from water and knead pouches 6-8 times to soften ganache. Cut top off pouches and squeeze two pouches of ganache fudge topping onto each warm torte allowing it to drip down sides. Gently smooth top and sides. Place white chips and oil in microwave-safe bowl. Microwave on HIGH 45 seconds or just until chips are melted. Stir until smooth. Place in piping bag with fine tip. Before ganache sets, pipe white chip mixture onto ganache making designs as desired. Cool completely before serving.