THE J.M. SMUCKER Co

Chocolate Strawberry Torte

Prep Time	Cook Time	Serves	Difficulty
35 mins	40 mins	12	N/A

Ingredients

- **Cake:**
- 2 cups (500 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 2 cups (500 mL) granulated sugar
- 3/4 cup (175 mL) cocoa powder
- 1 1/2 tsp (7 mL) baking powder
- 1 1/2 tsp (7 mL) baking soda
- 1 tsp (5 mL) salt
- 2 eggs
- 1 cup (250 mL) milk
- 1/2 cup (125 mL) Vegetable or Canola Oil
- 1 tsp (5 mL) pure vanilla extract
- 1 cup (250 mL) boiling water
- **Filling:**
- 2 cups (500 mL) whipping (35%) cream
- 1/4 cup (50 mL) icing sugar, sifted
- 1 cup (250 mL) **Smucker's®** Pure Seedless Strawberry Jam
- **Frosting:**
- 1 1/2 cups (375 mL) semi-sweet chocolate chips
- 3/4 cup (175 mL) sour cream
- fresh strawberries, optional
- chocolate curls, optional

Directions

Step 2:

Preheat oven to 350°F (180°C). Grease and flour two 9” (23 cm) round cake pans.

Step 3:

Sift first 6 dry ingredients together into a large mixer bowl. Add eggs, milk, oil and vanilla. Beat on medium speed of electric mixer for 2 minutes. Stir in boiling water until smooth. Batter will be thin. Pour into prepared pans.

Step 4:

Bake in centre of preheated oven for 35-40 minutes or until toothpick inserted in centre comes out clean. Cool 10 minutes in pans on rack, then remove layers and cool completely. Cut each layer in half horizontally to make 4 layers.

Step 6:

Beat whipping cream and icing sugar together until stiff peaks form.

Step 8:

In small saucepan over low heat, melt chocolate chips (or microwave on medium for 2 minutes). Stir until smooth. Stir in sour cream.

Step 10:

Place 1 halved cake layer cut-side up on serving plate. Spread 1/3 cup (75 mL) jam and 1/3 of cream on top. Repeat

layering. Frost top and sides of cake with frosting. Decorate with fresh strawberries and chocolate curls if desired. Chill until serving or at least 30 minutes.

Raspberry jam and fresh raspberries can be used instead of the Strawberry jam and fresh strawberries.

Images

