

FOSTER'S RECIPES COLLECTION

X-TREME CHOCOLATE DOUBLE-NUT CARAMEL LADYFINGER TORTE

- 1 1/2 Cups Semisweet Chocolate Morsels
- 2 (3-ounce) package Ladyfingers
- 1 (13-ounce) jar Hazelnut Spread (on the peanut butter aisle in stores)
- 20 individually wrapped Caramel Candies
- 2 1/3 Cups Whipping Cream
- 1 1/2 Cups chopped Pecans
- 1/3 Cup plus 2 TBLES Confectioners' Sugar (powder sugar)
- 1 (8-ounce) package Cream Cheese, softened
- 2 TBLES Crème De Cacao
- 3 (1-ounce) Semisweet Chocolate Baking Squares

Microwave chocolate morsels on high for 90 seconds or until melted, stirring at 30 second intervals, cool 5 minutes and set aside.

Split ladyfingers in half and stand halves around edge of a 9-inch springform pan, placing rounded sides against pan; line bottom of pan with remaining halves. Reserve the remaining ladyfingers for another use. Spread hazelnut spread evenly over ladyfingers on bottom of pan.

Cook caramels and 1/3 cup whipping cream in a medium saucepan over low heat, stirring constantly, just until melted. Stir in pecans until coated; spoon caramel mixture evenly over hazelnut spread.

Beat 1/3 cup confectioners' sugar and cream cheese in a medium bowl at medium speed with an electric mixer until fluffy. Add crème de cacao; beat until blended. Beat in melted morsels until blended.

Beat remaining 2 cups whipping cream in a medium bowl at medium speed with an electric mixer until stiff; fold into cream cheese mixture. Spoon evenly over caramel mixture in pan.

Shave baking squares with a vegetable peeler evenly on top. Sprinkle with 2 TBLES confectioners' sugar. Chill 1 hour before serving.

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