

**Luscious and Beautiful**

**La Torte, Eclairs and Napoleons, the Pride of Any Fine Chef**

On those festive occasions when nothing but the best will do—and you want to show off a bit to boot—what could be more impressive than an assortment of delectable pastries, served with demitasse and, perhaps, liqueurs. It may be an elegant grand finale to a holiday dinner or a sumptuous little party all by itself.

Any fine chef would be proud to offer the torte, eclairs and napoleons. Even at home, these are really not difficult to create. All feature chocolate—almost everyone's favorite flavor. And each is made using a base of Hershey's Cocoa, a more concentrated form of chocolate, so it is extra rich and moist and luscious—actually more chocolate. (Hershey's Cocoa is easier to work with, too. You measure and add directly from the can with no pre-melting necessary, so there is no waste or risk of scorched pans, and less danger of "lumpiness".)

This Double Chocolate Torte is inspired by the legendary "coffee house" desserts of Vienna. It has dense, deep chocolate flavor and succulent texture. Layers of pink and green whipped cream provide a pleasing contrast.

Chocolate Almond Napoleons are surprisingly simple to put together. Build them using frozen patty shells—a handy shortcut—and super-chocolatey almond filling, then crown with the decorative frostings. Another treat with a French accent is

Chocolate Orange Eclairs. Versatile Hershey's Cocoa blends readily to help give both filling and glaze velvet smooth consistency. These should literally melt in the mouth and are sure to win raves!

Hershey's Cocoa has many more delicious recipes, which will be presented at the 1983 Home-makers School. Plan to attend this exciting event.

**DOUBLE CHOCOLATE TORTE**  
 Makes 1 8-inch 3 layer cake  
 4 eggs, at room temperature  
 1/2 c. sugar  
 1 t. vanilla  
 1/2 c. flour  
 1/2 c. Hershey's Cocoa  
 1/2 c. Blue Bonnet margarine, melted

Cream Filling (recipe below)  
 Chocolate Cream Frosting (recipe below)

Grease and flour three 8-inch layer cake pans. Beat eggs till light and fluffy in large mixer bowl. Gradually add sugar, continue beating till very thick. Blend in vanilla. Thoroughly combine flour and cocoa; gradually fold into egg mixture. Fold in melted margarine till well blended. Divide batter evenly between prepared pans. Bake at 350 degrees for 15 minutes or till top springs back when touched lightly. Cool in pans 5 minutes. Remove from pans; cool completely. Prepare Cream Filling. Spread one layer with pink whipped cream, another layer with green

whipped cream. Stack the three layers ending with plain layer on top. Prepare Chocolate Cream Frosting. Frost top and sides; refrigerate till ready to serve.

**CREAM FILLING**  
 Whip 1 cup whipping cream with 1/4 cup of confectioners' sugar. Tint 1/2 cream pink with red food coloring; tint remaining amount green with green food coloring.

**CHOCOLATE CREAM FROSTING**  
 1/4 c. Blue Bonnet margarine  
 1/2 c. Hershey's Cocoa  
 1 t. vanilla  
 one third c. light cream or milk, heated slightly  
 2 1/2 c. confectioners' sugar, divided

Combine margarine, cocoa, vanilla, half of hot cream or milk and 1 1/2 cups confectioners' sugar in small mixer bowl; beat till smooth. Gradually add remaining sugar and milk. Beat till spreading consistency.

**CHOCOLATE ALMOND NAPOLEONS**  
 Makes 16 servings  
 2 (10-ounce) packages frozen patty shells, thawed  
 Chocolate Almond Filling (recipe below)  
 Vanilla Frosting (recipe below)  
 Chocolate Frosting (recipe below)

**CHOCOLATE ALMOND FILLING**  
 1 envelope unflavored gelatin  
 1/2 c. sugar  
 1/4 c. Hershey's Cocoa  
 1/4 c. cornstarch  
 dash salt  
 2 c. milk  
 3 egg yolks, slightly beaten  
 1 t. almond extract  
 1/2 c. whipping cream

Press together 4 shells; roll out on lightly floured board into a 15x9-inch rectangle. Place on ungreased baking sheet; prick with fork. Place in 450 degree oven; immediately reduce temperature to 400 degrees. Bake about 15 minutes or till golden brown. Cool on wire rack. Repeat with remaining patty shells, making three rectangles. When pastry layers are completely cooled, carefully trim sides so layers are the same size. Prepare Chocolate Almond Filling. Spread 2 layers with filling, stack ending with plain layer on top. Prepare Vanilla Frosting and Chocolate Frosting; spread top with Vanilla Frosting. Drizzle with Chocolate Frosting or pipe on stripes using a small pastry bag. Refrigerate at least 1 hour. Just before serving, cut in half lengthwise; cut each half into 8 pieces.

Sprinkle gelatin over 1/4 cup cold water to soften. Combine sugar, cocoa, cornstarch, and salt in medium saucepan. Gradually stir in milk and egg yolks. Cook over medium heat, stirring constantly, till mixture boils. Stir in gelatin; boil and stir 1 minute. Remove from heat; add almond extract. Press Saran Wrap onto surface; chill. Whip cream; fold into chilled mixture.

**VANILLA FROSTING**  
 Combine 1 1/4 cups confectioners' sugar, 1 tablespoon light corn syrup, 1/4 teaspoon almond extract, and 1 1/2 tablespoons hot water. Beat till spreading consistency.

**CHOCOLATE FROSTING**  
 Melt 1/4 cup Blue Bonnet margarine in small saucepan. Remove from heat; stir in 1/2 cup Hershey's Cocoa.

**CHOCOLATE ORANGE ECLAIRS**  
 1 c. water  
 1/2 c. Blue Bonnet margarine  
 1/4 t. salt  
 1 c. flour  
 4 eggs

Chocolate Orange Filling (recipe below)

Chocolate Glaze (recipe below)

Heat water, margarine and salt to rolling boil in medium saucepan. Add flour all at once; stir vigorously over low heat about 1 minute or till mixture leaves side of pan

and forms a ball. Remove from heat; add eggs, one at a time, beating till smooth and velvety. With spatula, spread about 1/4 cup of mixture into rectangle 5 inches by 1/2 inch onto a greased baking sheet. Bake at 375 degrees about 40 minutes or till

puffed and golden brown. Cut a slit in side of each and bake 10 minutes longer. Cool on wire rack. Prepare Chocolate Orange Filling. Slice top from each éclair; fill each shell. Replace tops; set aside. Prepare Chocolate Glaze; spread onto top of each éclair.

**CHOCOLATE ORANGE FILLING**  
 1 c. sugar  
 1/2 c. Hershey's Cocoa  
 one third c. cornstarch  
 1/4 t. salt  
 3 c. milk  
 3 egg yolks, slightly beaten  
 1 1/2 t. vanilla  
 1/2 c. whipping cream  
 2 t. orange-flavor liqueur  
 Combine sugar, cocoa, cornstarch and salt in heavy saucepan; gradually stir in milk and

egg yolks. Cook over medium heat, stirring constantly till mixture boils; boil and stir 1 minute. Remove from heat; add vanilla. Pour into bowl; press Saran Wrap onto surface. Chill. Whip cream with liqueur till stiff. Fold into chocolate mixture.

**CHOCOLATE GLAZE**  
 Melt 2 tablespoons Blue Bonnet margarine in small saucepan over low heat; add 1/4 cup Hershey's Cocoa and 3 tablespoons water, stirring until mixture thickens. Do not boil. Remove from heat; blend in 1/4 cups confectioners' sugar and 1/2 teaspoon vanilla. Whisk if necessary, beat till smooth and spreading consistency.

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