



### **Torte MaryAnn with Raspberries**

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

Yield: 10 each.

#### **INGREDIENTS**

##### **Torte:**

18 oz (2 pouches) **Ghirardelli® Chocolate Decadence Torte Mix 732-6122**  
4 oz (2) eggs  
4 oz butter, melted.

##### **Ganache:**

1 ea ganache fudge topping, slightly heated  
16 oz fresh raspberries, optional garnish  
2 oz mint, optional garnish  
10 ea chocolate lattice garnish, optional

#### **METHOD**

##### **Torte:**

Place torte mix, eggs and butter in a bowl and blend thoroughly, scraping the bowl as needed. Scoop 3 oz. of torte batter into two butter-greased MaryAnn pans. Bake at 300°F for approximately 12 minutes. Cool to ambient temperature and remove from pan and continue cooling on a wire rack.

##### **Ganache:**

Fill indented portion of tortes with heated ganache and garnish with raspberries and mint.