

Chocolate Tortilla Tort

~As Seen On PBS~

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Ingredients: Serves 4

12 oz Chocolate, semi-sweet chips
4 cups Sour Cream
5 Tbls Sugar, powdered
¼ tsp Vanilla
¼ tsp Instant Coffee powder
2 cups Berries
6 to 8 Tortillas, flour
8 oz. Chocolate bar

Procedure:

In a double boiler melt 12 oz chocolate, and then add 2 cups of the sour cream, 2 tablespoons of powdered sugar, ¼ tsp vanilla and ¼ tsp instant coffee powder to the melted chocolate and blend thoroughly. Cool.

Now to assemble the tort. Lay a flour tortilla down on a serving plate and then spread on a thin layer of the chocolate mixture (like peanut butter on toast), repeat this process of one tortilla on top of the other with the delicious chocolate in between, finishing with a plain tortilla for the top. Chill. Now mix the remaining 2 cups of sour cream with 3 tablespoons of powdered sugar, this mixture becomes the frosting. You can frost the sides as well or leave the layers showing. Cover and refrigerate overnight.

To cover, use a large bowl inverted over it, so that it doesn't touch the tort, don't use plastic or anything that will stick to the frosting. Decorate with fresh berries and chocolate curls which are made by taking a bar of chocolate and using a vegetable peeler down the thin long side.

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