



Swiss Mocha Torte

Preheat oven to 350 degrees.

Crumbly layers

1 sleeve graham crackers, crushed (equals 1 ½ cups crumbs)

¾ cup brown sugar

1 ½ sticks butter

¾ cup chopped pecans

1 Tablespoon Swiss Mocha Coffee Mix (Maxwell House International Café in rectangle tin)

1 teaspoon Cookie Nip

Place ingredients in a microwave safe bowl and heat for one minute or until the butter melts. Mix with a fork and pat into the bottom of 3 8" cake pans lined with parchment.

Cake layers

1 box of German Chocolate cake mix

1 ¼ cups water

½ cup vegetable oil

3 eggs

1 teaspoon Cookie Nip

In a bowl or measuring cup mix all wet ingredients with a fork and add to the cake mix. With electric mixer, beat until well blended. Divide the mixture among the three pans, pouring batter over the crumb layer. Bake 25 minutes at 350 degrees. Remove from oven and cool until the pans are touchable. Turn out cakes onto plates to continue cooling. Each layer will be topped with crumbly layer. Frost when completely cooled.

Coffee Cream Cheese Frosting

8 oz. cream cheese

1 stick butter

2 cups powdered sugar

2 Tablespoons Swiss Mocha Coffee Mix

1 teaspoon Cookie Nip

2 Tablespoons milk

Mix with electric mixer. Frost middles only. Garnish with more nuts or strawberry and mint leaf

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