Red, White and Blueberry Torte

Servings
10
Ingredients
3/4
cup
granulated sugar

6
tbsp
butter or margarine

1
tbsp
water

1 1/2
cups
(9 oz.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels, divided

1
tsp.
vanilla extract, divided

2
lg
eggs

2/3
cup
all-purpose flour

1/4
tsp.
baking soda

1/4
tsp
salt

1
pkg.
(8 oz.) cream cheese, at room temperature

2
tbsp
granulated sugar

1/2
of an
8-oz. container frozen light whipped topping, thawed

2
cups
sliced strawberries

1/4
cup
fresh blueberries

Directions

Enjoy a patriotic treat with this recipe for Red, White and Blueberry Torte. Bursting with chocolate morsels, the cake-like bottom is layered with a fluffy cream cheese and whipped topping mixture, and decorated with colorful, fresh fruit. It's sure to create fireworks at any party!

PREHEAT oven to 350° F. Line 9-inch-round cake pan with wax paper; grease paper.

COMBINE 3/4 cup sugar, butter and water in small, heavy-duty saucepan. Bring to a boil, stirring constantly; remove from heat. Add 3/4 cup morsels; stir until smooth. Stir in 1/2 teaspoon vanilla extract. Add eggs, one at a time, stirring well after each addition. Add flour, baking soda and salt; stir until well blended. Stir in remaining 3/4 cup morsels. Pour into prepared cake pan.

BAKE for 20 to 25 minutes or until wooden pick inserted in center comes out slightly sticky. Cool in pan for 15 minutes. Invert torte onto wire rack; remove wax paper. Turn right side up; cool completely.

BEAT cream cheese, 2 tablespoons sugar and remaining 1/2 teaspoon vanilla extract in small mixer bowl until creamy. Stir in whipped topping. Spread over torte; top with berries. Refrigerate until ready to serve.

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