



Estimadas Familias,

Guten Tag! We are currently learning about Germany in culture class. For example, we have learned about festivals, composers, some foods, landscape, separation of east and west, autobahn, etc. We will be cooking next week, **Dec 7th-11th**. We will be preparing and sampling a German Chocolate Torte. We will also prepare a whipped topping. Here are the recipes:

Chocolate Torte

Ingredients

- 2 eggs
- 1 ½ C flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 oz sweet cooking chocolate
- 1 ½ C sugar
- ½ C soft butter
- 1 tsp vanilla
- ¾ C buttermilk

Whipped Topping

Ingredients

- 1 C heavy whipping cream
- 1 tsp vanilla
- 1 T powdered sugar

Directions Preheat the oven to 375°. Melt chocolate in microwave for about 1 minute, stir and let cool. In a large bowl, beat eggs until they are thick and lemon-colored. Then beat in the sugar a little at a time. Next, beat in butter and salt. Add the melted chocolate. Add the vanilla and stir again. In a medium bowl, combine the buttermilk and baking soda. Sift flour onto waxed paper (optional). Add the buttermilk and flour a third at a time to the chocolate mixture. Beat after each addition. Grease the baking pan – 8 X 8 works well. Pour batter into the pan and bake it for 35 minutes. Test with a toothpick. Just before you serve the cake, make the whipped cream. Pour the chilled heavy cream into a chilled bowl. Beat the cream with the egg beater until it thickens to form soft peaks. Fold in the sugar and vanilla. Cut the cake into squares and top each square with whipped cream.

If you have any questions, please email me. My email address is: whillary@fhps.net. To see other recipes and documents, please visit my website at: www.avcultura.weebly.com

Grüß Gott! Have a wonderful weekend!

Sinceramente,

Sra. Hillary